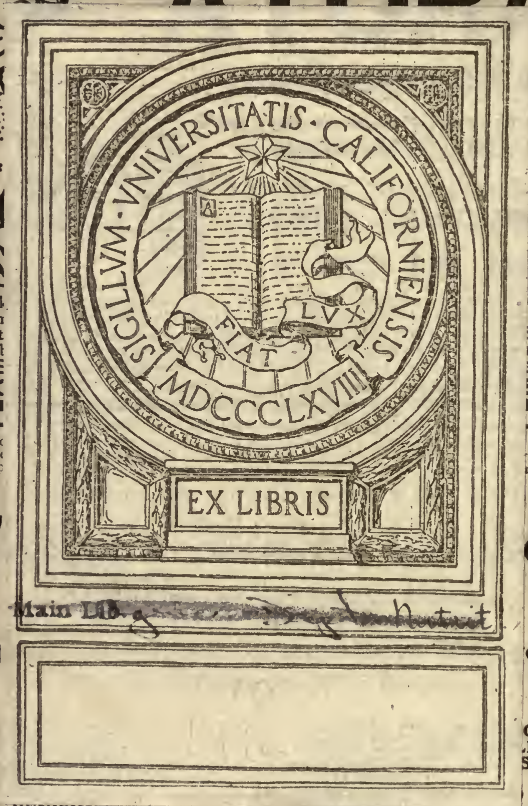
MENUS MADE: EASY:



BY
NANCY LAKE



HOW TO ORDER ~~
DINNER & GIVE THE
DISHES THEIR ~~~
FRENCH NAMES ~



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MENUS MADE EASY

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OR

HOW TO ORDER DINNER AND GIVE THE DISHES THEIR FRENCH NAMES

BY

NANCY LAKE

AUTHOR OF "DAILY DINNERS"

REVISED AND EXTENDED EDITION

(THE TWENTY-FOURTH)

LONDON

FREDERICK WARNE AND CO.

AND NEW YORK

1913

PREFACE

ONE of the chief aims of the Art of Cookery is variety. In the following pages so large a number of dishes are given that no difficulty can be experienced in attaining that object. That this is so is, in a measure, evidenced by the fact that so many editions have already been called for.

In the present edition the work has been divided into sections under its chapters, and in each section the dishes have been arranged in alphabetical order, for greater convenience of reference.

Many dishes have been added, while others that have ceased to be in demand have been struck out.

There will be found considerable additions in the entremets, both sweet and savoury, in the treatment of various fruits, and in iced dishes now so much in request.

The increased facilities for ice-making, due to the number of inexpensive freezing machines now obtainable, have made such dishes much more general than they were a few years back. A variety of them is now given, and in addition to the sweet ices, those made with fish, vegetables, cheese, etc.

The author has adhered to her principle of not including dishes that take their name merely from the

mould in which they are prepared, such as *Belgrave*, *Monaco*, *Trois Frères*, etc. Exception must, however, be made in the case of some that have secured for themselves a position in the culinary world that is likely to survive when the moulds after which they are called may have fallen into disuse. Examples of these are shown in *Bombes*, *Plombières*, and *Timbales*.

Neither are such dishes enumerated as owe their name to a passing interest, such as the visit of some foreign royalty, a prominent statesman or general, or some social event or ceremonial. These dishes have no culinary importance. They often hardly differ from those already well known. Such interest as they have would be purely historical, and even were the event worth recording, the study of history is not profitably pursued in the kitchen!

The subject of decoration of dishes will be found to be touched upon in the Introduction. One additional suggestion is now offered. The garnish of flowers or ferns has occasionally been introduced. This the author desires strongly to deprecate. Not to speak of the possibility of spiders or earwigs, in such a position flowers become technically weeds, *i.e.* plants out of place. They are certainly not intended to be eaten, and a non-edible decoration is suggestive of the waxen figures and such abominations that have now happily died out.

It is hoped that the alterations made will render this little book more useful to those who, while desirous of a well-ordered cuisine, have yet little time to spare from more important and more profitable occupations, for the consideration of "the pleasures of the table."

CONTENTS

INTRODUCTION

THIS publication is a humble endeavour to afford some assistance to ladies in the daily difficulty of what to order for dinner, and how to describe it.

Cooks are not generally gifted with fertile imaginations, and are inclined to get into a routine which is a source of annoyance to those who desire a variety of dishes, if not for themselves, at least for their friends. Ladies often wish to be ready with suggestions of a change in the proposals of the cook, and even when in some measure provided with these, a second difficulty arises—What are these dishes to be called? What are the correct technical names for them?

The French of cookery is a language of itself, and those who are not learned in it are often entirely at a loss when suddenly called on to write out a correct French menu with no other assistance than that of a dictionary. In carrying out this idea, lists of various dishes have been given, arranged in courses, with the French names, as well as the English equivalents or descriptions.

Dishes of a very elaborate character have, for the most part, been rejected. They are often merely what a gardener would term "sports" from well-established originals, differing from them, perhaps, only in some

details of fantastic decoration, the fashions of which are very short-lived, and are quickly succeeded by some newer fancy.

With regard to decoration, it is suggested that very fanciful effects should be avoided. In a zeal for originality in this respect, the object of all decoration—viz. to render the dish attractive—seems occasionally to be forgotten, and a contrary effect is produced. Dishes are presented more fit to adorn a confectioner's window than to appear at a gentleman's table.

Compounds of preserves and ices have actually been made to represent, with painful accuracy, boiled legs of mutton, boars' heads, etc., etc.

It is a mistake, too, to give fantastic names to the dishes. A menu is intended to convey information, not to mislead or confuse; and few people care to bestow sufficient attention on the subject to enjoy a succession of "surprises."

Neither is a dish more generally appreciated for bearing an extravagant name—even when under such a title as *Sastartées à la Malay* are revealed the homely aspects of curried veal! The rule that fine feathers make fine birds is not without exceptions.

Names given to quenelles, creams, etc., often have reference to the fancy moulds in which they are dressed. For instance, *Petites crèmes au Chevalier* are creams steamed or set in moulds made to represent little horse-shoes. So *petites cignes*, *petits chevaux*, *papillons*, etc., refer to the moulds.

Even *petites langues*, *petits jambonneaux*, *petits poulets*, do not necessarily imply something made of tongue, ham, or chicken.

Very few such names are introduced in these pages. They are obviously only the passing fashion of the

moment, and do more credit to the skill of the ironmonger than to that of the cook.

From the number of dishes described, it is hoped that it will be found easy to select such as shall be suited to the occasion for which they are required, whether for homely dinners, or for more elaborate entertainments. Complete menus of the former class will be found in the author's "Daily Dinners," which, with the assistance here given, may be enlarged or varied without difficulty.

In planning a dinner, ladies are reminded not to be content with dishes individually excellent, without regard to the contrast they bear one to another.

Variety is required, not only in the material, but also in the style of dressing, and in the accompanying sauces and garnishes.

Light and dark dishes should as far as possible succeed one another. The same sauce should not appear twice. Several sorts of pastry should be avoided. When cold dishes form part of the menu, they should be interspersed judiciously among the others.

It is not intended to give recipes, such as would be adequate for the preparation of the dishes in the kitchen; the dishes are only so far described as to enable the mistress to recognize them, giving a general idea of their ingredients and of their appearance when sent to table.

The descriptions will probably be sufficient, in most cases, to suggest directions which a fairly competent cook may carry out without the aid of a detailed recipe. But should they be found insufficient, recourse may always be had to some of the excellent cookery-books now published.

MENUS MADE EASY

CHAPTER I

HORS D'ŒUVRES

A DINNER may begin with one of the following hors d'œuvres.

If more variety is required, many of the dishes given in the chapter on savoury entremets will be found suitable.

Hors d'œuvres are usually served in small fancy plates, one to each person.

Anchois are anchovies.

à la Burlington, small fillets, seasoned with oil and vinegar, are rolled and served on slices of hard-boiled egg, garnished with shred lettuce.

à la Diable are devilled.

à l'Impériale, fillets, seasoned with oil and lemon juice, are laid crosswise on little croûtes of fried bread, the spaces filled with chopped white and yolk of hard-boiled egg, olives and chillies.

à la Natal, whipped cream, flavoured with anchovy, is piled on little rounds of bread and butter, and curled fillets of anchovies are laid on the top.

à la Victoria are garnished with capers and anchovy butter.

Caviar

à la Mignonne is caviar dressed in tomatoes from which the inside is scooped out; it is mixed with the tomato pulp, hard-boiled egg cut in dice, oil and vinegar, and curled fillets of anchovies are laid on the top.

aux crevettes is caviar spread on buttered toast garnished with prawns.

sur croûtes is spread on croûtes of fried bread. As *Blini au caviar*, it is spread on buttered crumpets, well seasoned with lemon juice.

Huîtres are oysters; they are served in the shells, with lemon, and slices of brown bread and butter. As *Huîtres nature*, they are laid on slices of lemon, over slices of cucumber, on little squares of anchovy pastry.

Lax

sur croûtes is lax on buttered croûtes.

Olives

à la Metropole are olives stuffed with green butter, set in little moulds of aspic, and served on slices of Bologna or other sausage, garnished with green butter.

farcies are stuffed olives.

Pastèque is water melon. It is cut in thin slices, and ginger, pepper and sugar should be served with it.

Sardines

à l'huile are sardines in oil.

à la Royale are served on shred celery, seasoned with oil and vinegar, and are garnished with strips of beet-root, gherkins, and white of hard-boiled egg.

aux tomates are dressed with tomato sauce.

Saucisson

de Bologne, de Lyons, etc. are thin slices of Bologna, Lyons, or other sausage, garnished with small salad.

Saumon

fumé is smoked salmon; it should be cut in very thin slices, and garnished with capers and parsley.

fumé à la Cardinale, the little slices are served on slices of tomatoes over slices of cucumber, and are garnished with strips of hard-boiled white of egg and chopped capers.

CHAPTER II

SOUPS, OR POTAGES

SOUPS may be divided into two classes : Firstly, Clear, transparent soups, or consommés, of meat, game, or poultry, varying according to the floating garnish added to them. Secondly, Thick soups, including purées of game, vegetables, etc.

At a large dinner, when there are two soups, one is thick and the other clear.

CLEAR SOUPS

Consommé

à l'Alexandra is garnished with small round slices of chicken, and cherries.

à la Baraquine is garnished with tapioca, and strips of chicken and truffles.

à la Bavière has quenelles made of semolina.

à la Berlin has shreds of leeks, little rounds of pancake, and of red, yellow and white custard, and sago.

à la Bernhardt has little slices of marrow, tiny quenelles, and watercress.

à la Brabançonne is a fish soup garnished with fish quenelles cut in slices, and prawns.

à la Brunoise has vegetables cut in small dice. This is sometimes called *Potage Faubonne.*

à la Capricieuse is garnished with tiny quenelles, button mushrooms and dried cherries.

Consommé

à la Célestine	has a garnish of little pancakes cut in strips.
à la Chasseur	has little quenelles of game. A clear game soup is also called by this name.
à la Chiffonade	has lettuce stamped out with a cutter, and peas.
à la Christina	is garnished with chestnuts and cherries.
à la Clermont	has little slices of onion fried brown.
à la Colbert	has a garnish of lettuce, celery, Jerusalem artichokes, and button onions.
à la Condorçet	is a clear game soup, garnished with quenelles of game, foie gras cut in dice, and asparagus points.
à la Crécy	is garnished with shreds of carrot.
à la D'Artois, or *à la Saint-Germain*	has a garnish of peas.
à la D'Esclignac	has a garnish of turnips and small squares of custard.
à la D'Orléans	has little quenelles coloured green, red and white.
à la Duc de York	is a clear game soup, garnished with quenelles of game.
à la Duchesse	is garnished with little balls of a light cheese paste, and small shapes of vegetables.
à la Dufferin	is a clear curried fish soup. It is served with rice and little round slices of fillets of sole.
à la Dustan	has haricot beans.
à l'Empire	has strips of red and white custard, shreds of truffle and tarragon, and pea shapes of cucumber, carrot and turnip.
à la Fermière	is garnished with button mushrooms.
à la Florentine	has cheese quenelles. This is sometimes called *à la Vénitienne.*

Consommé

à la Française has a mixed vegetable garnish. With the addition of rice it is called *à la Fleury.*

à la Grande Duchesse has little anchovy quenelles and cheese quenelles, and shreds of chicken and tongue.

à la Hélène has little shapes of red, green, yellow and white custard, made of tomato, cucumber, yolk and white of egg.

à l'Impératrice, or *aux œufs pochés* has poached eggs.

à l'Impériale has small shapes of custard, which may be white or coloured red and green.

à l'Indienne is clear Mulligatawny soup.

à l'Innocent has shreds of chicken and almonds, with quenelles, and little shapes of custard.

à la Jardinière is garnished with vegetables cut in small fancy shapes.

à la Jérusalem has Jerusalem artichoke cut into very small balls.

à la Julienne has a garnish of vegetables cut in strips.

à la Kursel is Printanière soup with lettuce.

à la Lélie has shreds of chicken, almonds, carrot and tarragon.

à la Macédoine is garnished with several kinds of vegetables.

à la Marie Louise has small squares of custard, shreds of ham, and artichoke bottoms.

à la Montglas has quenelles made of liver forcemeat.

à la Napoléon has tiny rissoles in paste boiled in the consommé.

à la Nivernaise has vegetables cut in thin small shapes, Italian paste, and quenelles cut in slices. Another soup which bears the same name is garnished with quenelles made of a purée of carrots.

Consommé

à la Parmentier	has quenelles made of potatoes.
à la Poissonnière	is garnished with quenelles of fish.
à la Pompadour	has little shapes of vegetables and custard of several different colours.
à la Portugaise	is garnished with shreds of leeks, and French plums.
à la Prince	has turnips cut into little balls.
à la Prince de Galles	has little pieces of chicken enveloped in forcemeat, pieces of custard cut in the same shape, and asparagus points.
à la Princesse	is a clear chicken soup, garnished with vegetables cut in fancy shapes.
à la Printanière, or *Potage printanier*	has early summer vegetables cut in small shapes, with green peas and asparagus points. With the addition of squares of custard, it is *Printanier à la Royale.*
à la Rachel	has green, red, and black quenelles, made with tarragon, lobster, and truffle. Another soup of this name is garnished with little shapes of steamed white and yolk of egg, carrot, turnip, and French beans.
à la Romaine	has little quenelles made of bread-crumbs.
à la Rosière	has little cheese quenelles and ham quenelles.
à la Royale	has small squares of custard.
à la Russe	has shreds of carrot, celery, and leek.
à la semoule, *au riz*, and *au tapioca*	are respectively garnished with semolina, rice, and tapioca.
à la Sévigné	has little balls of chicken cream.
à la Sicilienne	has shreds of lemon peel, truffle and tarragon, and skinned and stoned grapes.
à la Valetta	has slices of Tangerine orange and shreds of the peel.

Consommé

à la Xavier	has a garnish of vegetables cut in threads.
au macaroni and *au vermicelle*	are garnished with macaroni and vermicelli. Grated Parmesan should be served with these soups.
aux choux farcis	has stuffed Brussels sprouts.
aux épinards	has quenelles made with spinach.
aux huîtres	is garnished with oysters.
aux nouilles	has poached strips of German nouille paste, made of flour, yolks of eggs, and milk.
aux pâtes d'Italie	sometimes called *Potage aux lazagnes*, has pieces of Italian paste.
aux petits jambonneaux	has little quenelles of ham.
aux pointes d'asperges	has asparagus heads.
aux pommes olives	has potatoes cut in the shape of olives.
aux profiteroles	has little baked balls of a light choux paste, often flavoured with cheese.
aux quenelles	has very small quenelles.
aux trois racines	is garnished with carrot, turnip, and celery.
Bouillon	is gravy soup, or broth. It may be served *à la Colbert*, with poached eggs, or *au riz*, with rice.
Croûtes au pot	has toasted crusts, or baked croûtons of bread, and shreds of vegetables. This is often served in little fireproof pots as *Petite marmite.*
de poisson	is a clear fish soup.
de riz au gras	is Brunoise or Jardinière soup with the addition of rice.

Garbure

à la Chantilly	is a clear soup made of beef and game stock; the stock meat and vegetables cut in neat pieces, are served with it in a separate dish.

Garbure

à la Villeroi has the stock vegetables cut up and dressed on slices of bread sprinkled with grated cheese, and served with it in a separate dish.

aux marrons has a dish of braised chestnuts with breadcrumbs and stock served with the consommé.

THICK SOUPS

Potage

à l'Allemande is white sago or tapioca soup garnished with vegetables cut in small dice.

à l'Andalouse is a fish soup with purée of onions and tomatoes, garnished with pieces of crayfish or prawns.

à l'Aurore is egg soup—of stock with yolks of eggs.

à la Bagration is a white fish soup with curry powder, crayfish tails, chopped sole, and vegetables.

à la Bolognaise is a white soup with ground almonds; served with rice and grated Parmesan.

à la Bonne Femme is white soup with yolks of eggs and shreds of green vegetables.

à la Boston is made with tomatoes, potatoes and okra.

à la Brisse is a chicken soup with small shapes of vegetable cream, made of a purée of the vegetable with eggs.

à la Camélia is a tapioca soup, garnished with vegetables cut in shapes.

à la Cantatrice is a white soup with tapioca, cream, and yolks of eggs.

à la Carlton is made of white soup with tomato sauce, cream, and yolks of eggs.

à la Castelaine is a brown soup made of beef stock.

Potage

à la Chanoinesse is white soup with quenelles of fish, and mackerel roe cut in small square pieces.

à la Chasseur is game soup garnished with pieces of the game.

à la Colbert is white soup with poached eggs.

à la Comtesse is white soup of veal stock and sweetbreads, with dice of fried bread.

à la Créole is a variety of crab soup.

à la Czarina is a white soup garnished with shreds of ham, olives and tarragon, and sultanas.

à la Duchesse is a white soup garnished with quenelles.

à l'Écossaise is Scotch broth of mutton with barley, chopped parsley, and vegetables cut in dice. Sheep's-head soup is also called by this name.

à la Florenza is a white soup with macaroni and grated cheese.

à la Frankfort is a chicken soup garnished with asparagus points.

à la Friar Tuck is a chicken soup garnished with pieces of the chicken and shreds of leeks.

à la Garcia is a tomato soup with tapioca and grated cheese.

à la Gitana is a brown soup made of meat and game of various sorts, with onions, potatoes, celery and mushrooms; served with the vegetables and pieces of the meat and game.

à la Gouffé is a tapioca soup garnished with strips of chicken, tongue and truffles.

à la Grecque is pea soup and Jardinière soup, with pieces of braised mutton. Another *Potage à la Grecque* is a fish soup with tomatoes, garnished with oysters.

Potage

à la Hesse	is ox-cheek soup.
à la Hollandaise	is a white soup with cream and yolks of eggs.
à l'Irlandaise	is mutton broth with potatoes.
à l'Italienne	is fowl stock with purée of the stock vegetables and anchovies, garnished with small pieces of the fowl.
à la Jacqueline	is a white soup with young vegetables cut in little balls.
à la Maltaise	is a rich white soup, garnished with slices of orange, and shreds of capsicums, chillies, and of orange peel.
à la Maréchale	is a bread soup garnished with quenelles of crayfish or with shrimps.
à la Milanaise	is a white soup with grated cheese. It may be garnished with macaroni, or with vegetables cut in shreds.
à la Modena	is a spinach soup with eggs.
à la Moderne	is a white soup with shreds of fried lettuce. This is often called *à l'Impératrice.*
à la Napolitaine	is a game soup garnished with quenelles of game and croûtes of fried bread.
à la Nîmoise	is fish stock with yolks of eggs.
à la Poissonnière, or *Crème de poisson*	is white fish soup.
à la Prince de Galles	is mock-turtle soup with quenelles.
à la Provençale, or *Bouillabaisse*	is a fish soup with shred Portugal onions, garnished with fillets of several kinds of fish.
à la Régence	is a game soup with barley, and hard-boiled yolks of eggs cut in small pieces.

Potage

à la Reine, or *à la Princesse*	is a chicken purée with cream, garnished with quenelles of chicken, or with dice of fried bread.
à la Romaine	is a white soup garnished with little balls of rice.
à la Russe	is brown soup with vegetables, and round balls of sausage meat.
à la Sydney	is ox-kidney soup.
à la Tyrolienne	is barley soup garnished with carrots.
à la Victoria	is white soup with barley or rice.
au macaroni	is macaroni soup. Garnished with little pieces of game, it is called *à la Chasseur*. With the addition of cream and yolks of eggs, it is *à la Hollandaise*; or with rice, *à la Turque*.
au mouton	is mutton broth served with the mutton in it.
au sagou	is sago soup.
au tapioca	is tapioca soup.
aux herbes printanières	is white soup with shred lettuces and other vegetables.
aux huîtres	is oyster soup.
aux raviolis	is game stock with small pieces of forcemeat wrapped in paste.
aux rognons	is kidney soup.
Bortsch	is a Russian soup of stock made with beetroot juice instead of water; it is sometimes thickened with sour cream.
Bourride	is fish stock with yolks of eggs, highly seasoned, and flavoured with garlic.
Cockie leekie	is made of pheasant or chicken, with leeks. French plums may be added to it.
de riz à la Turque	is mutton broth served with rice.
Dupoise	is mussel soup.

Potage	
Gombo	is made with okra, tomatoes, and shrimps, and the stock meat cut in neat pieces.
Hoche-pot	is Hodge-podge soup, of mutton with vegetables.
Jardinière à la Hollandaise	is white soup with a Jardinière garnish.
Mulligatawny	is curry soup. With this and all soups *à l'Indienne* rice is served on a separate dish.
pieds de veau	is calf's-feet soup. With the addition of barley it is called *à la Balmoral.*
Pilau de riz	is stock with rice boiled in it.
Pot au-feu	is uncleared stock served with the vegetables in it.
Solférino	is stock with young vegetables, purée of tomatoes, and chopped parsley.
Stchy	is a Russian soup made with cabbages, and the meat of the stock cut in dice.
tête de veau à l'Indienne	is calf's-head soup curried.
vermicelle à la Hollandaise	is vermicelli soup with cream and yolks of eggs.
Bisque	is crab or other shell-fish soup.
à la Normande	is shrimp soup.
au riz	is a shell-fish soup with rice.
d'écrevisses	is crayfish soup.
de homard	is lobster soup.
Crème	
à la Marquise	is a white soup with yolks of eggs and cream, garnished with slices of banana, and cucumber cut into little balls.
à la Royale	is a white soup with little dice shapes of cheese custard.
à la Zingari	is a white soup garnished with red, black, and yellow quenelles.

The following soups can be either clear or thick—

Potage

à la tortue.	Turtle soup.
à la venaison.	Venison soup.
au lapereau.	Rabbit soup.
au lévraut, or *à la lièvre.*	Leveret or hare soup.
aux abatis d'oie.	Giblet soup.
aux bécasses.	Woodcock soup.
aux faisans.	Pheasant soup.
aux grouses.	Grouse soup.
aux perdreaux.	Partridge soup.
fausse tortue.	Mock turtle soup.
queues d'agneau.	Lamb's-tail soup.
queues de bœuf.	Ox-tail soup. Thick ox-tail soup is called *queues de bœuf à l'Anglaise.* Curried, it is *à l'Indienne.*
queues de veau.	Calf's-tail soup.

Besides these there are the Purées—

Purée or Crème

à l'Alexandra	is a purée of pheasant, garnished with oysters.
à la Brésilienne	is a purée of partridge, with tomatoes and potatoes, garnished with shreds of vegetables and tiny sausages.
à la Bretonne	is a purée of turnips. As *Purée de navets à la Française,* it is served with fried bread.
à la Chantilly, or *à la Conti*	is a purée of lentils.
à la Chartreuse	is a purée of cauliflower with tapioca.
à la Condé	is a purée of red haricots.
à la Conservative	is a purée of potatoes with cream and yolks of eggs, garnished with little red and white quenelles. It is sometimes made in the same way with a purée of carrots.
à la Crécy	is a purée of carrots.
à la Dauphine	is a purée of peas and tomatoes, garnished with little strips of ham and of vegetables.

Purée or **Crème**

à la Diane	is a purée of game, with tapioca or sago.
à la Dustan, or *Potage Poméranienne*	is a purée of white haricots.
à la Faubonne	is a purée of lentils garnished with Julienne vegetables.
à la Flamande	is a purée of white vegetables.
à la Grenade	is a purée of leeks.
à l'Irlandaise	is a purée of potatoes and leeks.
à la Jubilé	is made of a purée of tomatoes and mushrooms.
à la Livonienne	is a purée of vegetables and rice, with cream and yolks of eggs.
à la Mancelle	is a purée of game with purée of chestnuts.
à la Palestine	is a purée of Jerusalem artichokes.
à la Pluche	is a potato soup with shreds of carrots.
à la Polonaise	is a potato soup with cheese and macaroni.
à la Portugaise	is a purée of Portugal onions.
à la Reine Margot	is a purée of chicken with purée of potatoes.
à la Réunion	is a purée of white fish garnished with shrimps.
à la St. Louis	is a purée of white vegetables, with shreds of carrot.
à la St. Marçeau	is a purée of peas, with shreds of leeks and of lettuces.
à la Soubise	is a purée of onions.
à la Stamboul	is a purée of rice and tomatoes.
Crécy à la Chantilly	is a purée of carrots and lentils.
d'artichauts	is a purée of artichokes.
d'asperges	is a purée of asparagus. Dressed with rice, it is *à la Princesse.*
d'avoine	is cream of oatmeal soup.
de céleris	is a purée of celery.
de chicorée	is a purée of endive, or chicory.

Purée or **Crème**

de choux-fleurs is purée of cauliflower. Made with cream and yolks of eggs, it is *Potage à la Du Barry.*

de concombres is purée of cucumbers. *Potage Mathilde* is a rich form of this.

d'épinards, or *Potage vert-pré* is purée of spinach.

de fèves is purée of beans.

de gibier is purée of game.

de grouses is purée of grouse.

de lapereaux is purée of rabbit.

de marrons is purée of chestnuts.

d'orge is cream of barley soup. Garnished with quenelles of chicken, it is called *Crème à la Marie Louise.*

d'oseille is purée of sorrel.

de petits pois, or *pois verts* is purée of green peas. This can also be called *Potage à la D'Artois.* Served with whole peas in it, it is *Potage à la St. Germain.*

de pois is purée of dried peas.

de pommes de terre is potato purée. This is often called *Potage Parmentier*, on account of Parmentier having introduced potatoes into France. It may be curried and served *à l'Indienne; à la Milanaise*, it is garnished with macaroni; *à la St. Germain*, with peas; *aux quenelles*, with quenelles.

de potirons is purée of vegetable marrow.

de riz is cream of rice soup. With the addition of Parmesan, it may be called *à la Milton.* Garnished with asparagus heads, it is *Potage à l'Argenteuil.*

de tapioca is cream of tapioca soup.

de tomates or *Potage à l'Américaine* is purée of tomatoes. Served *à la Mancelle*, it is garnished with chestnuts.

Purée or Crème

de volaille is purée of fowl. It may be served *à la Milanaise*, garnished with macaroni; or *à la Napolitaine*, with the addition of pounded almonds, and a garnish of pieces of chicken and tongue.

de Velours is a purée of carrots with tapioca.

Verte à la Russe is a purée of nettles and spinach, garnished with slices of hard-boiled eggs.

If Maigre soups are required, in addition to the fish soups, many of the vegetable soups may be made without stock. The following are also suggested—

Potage

à la Cussy is a clear vegetable soup, with button onions and little cheese quenelles.

à la Détiller is made of milk with yolks of eggs, and is garnished with dice of fried bread, rings of macaroni, and little strips of cheese pastry.

à la Dorçet is made of white wine and water with yolks of eggs, and is garnished with shreds of tarragon and strips of cucumber.

à la Monaco is milk with yolks of eggs, poured over toast.

à la Mousse is milk with butter, flour, yolks of eggs and grated cheese, garnished with chopped parsley and spoonfuls of stiffly whipped whites of eggs.

à l'Orléans is milk soup with chopped parsley, poured over bread sprinkled with grated cheese.

à la Paysanne is a mixed vegetable soup.

à la Savoyarde is a vegetable soup, poured over bread sprinkled with grated cheese.

Potage

à la Viennet	is a brown soup, made of milk with browned flour and yolks of eggs, garnished with profiteroles—tiny balls of choux paste, baked or fried.
au lait d'amandes	is made of rice milk and almond milk.
aux noix de coco	is cocoanut soup.
d'amandes à la Colbert	is a white almond soup garnished with poached eggs.
Julienne maigre	is made with vegetable stock, and garnished with vegetables cut in Julienne strips and cooked in the soup.

CHAPTER III

FISH, OR POISSONS

When fish is plainly boiled, the French name for it is given on the menu, with the name of the sauce served with it, as *Turbot*, *sauce homard*, for boiled turbot served with lobster sauce in a sauce-boat.

BARBEL

Barbeau, or **Barbillon**

à l'étuvée is boiled in wine, and served in the sauce thickened with flour and butter.

au court-bouillon is boiled in a bouillon of wine and water with onions, cloves, herbs, and lemon peel.

au Parmesan is cut in pieces, dressed with Béchamel sauce, sprinkled with breadcrumbs and grated Parmesan, and browned.

grillé is broiled, and should be served with anchovy sauce; or *sauce piquante*, with piquante sauce.

BASS

Bar

sauce au beurre is boiled or broiled, and served with butter sauce.

BREAM

Breme

à la Maltaise is dressed in fillets, in a tomato sauce with chopped gherkin.

Brême

à la Poulette	is boiled, and served in a white sauce with mushrooms, herbs, and lemon juice.
au vin blanc	is boiled in white wine sauce.
grillé aux câpres	is broiled, and served with brown caper sauce.

BRILL

Barbue

à la Conti	is cooked with oil, stock, white wine and herbs.
à l'Espagnole	is boiled, and served in a rich brown sauce.
à la Hollandaise	is served with Hollandaise sauce.
à la purée de câpres	is served with a sauce of melted butter, purée of capers, gherkins and spinach.
à la Ravigote	is baked, and served in green Ravigote sauce with capers.
à la Sainte-Mènehould	is cut in pieces, dressed with white sauce, covered with breadcrumbs and grated Parmesan, and browned.
à la Sicilienne	is served in a white sauce with lemon juice, and shreds of lemon peel and tarragon.
aux huîtres	is served with oyster sauce.

Filets de Barbue

à la Juive	are fillets of brill cut in two or more pieces, breadcrumbed and fried. Served with Hollandaise sauce.
à la Orly	are fillets fried in batter, and served with tomato sauce and fried parsley.
à la Provençale	are fried fillets served in anchovy sauce, garnished with stuffed olives.
en matelote	are fried fillets dressed on a border of mashed potatoes, with Matelote sauce.

They are also dressed *à l'Impératrice*, *à la meunière*, *au gratin*, and in many of the ways given for turbot.

CARP

Carpe

à la Chambord is larded, stuffed with forcemeat, boiled in court-bouillon and browned.

à la bière is boiled in beer with bacon, onions, carrots and herbs.

à l'Italienne is stewed in Italian sauce.

à la maître d'hôtel is grilled and served with Maître d'hôtel butter.

à la Marinière is sauté with butter, breadcrumbs, shallots and herbs.

à la Marquise is stewed, and served in a white sauce with whipped cream, chopped gherkins and capers.

au bleu is pickled.

aux fines herbes is served in a brown sauce with chopped mushrooms and herbs.

farcie is stuffed and baked. It may be served with a brown sauce.

frite is split and fried.

Casserole de laitances is carp roe stewed in stock with wine and herbs, and served in the sauce with butter, flour and lemon juice.

Coquilles de laitances is carp roe scalloped.

CHAR

Ombre Chevalier

en terrine is potted char.

COD

Cabillaud

à la crème is composed of small pieces of boiled cod in Béchamel sauce, covered with breadcrumbs and browned.

à la Garonne is pieces of cooked cod with oil, chopped capers, anchovies and parsley, covered with breadcrumbs and browned.

C

Cabillaud

à la Grand Hôtel is cut in slices, cooked in wine with butter and lemon juice, and served in the sauce, garnished with shreds of parsnips and little sprigs of parsley.

à la Hollandaise is boiled and served with Hollandaise sauce.

à l'Indienne is fried or grilled, and served with curry sauce.

à l'Italienne is served with Italian sauce.

à la Portugaise is cut in slices, dipped in flour and fried; served in tomato sauce with anchovy and chopped parsley.

à la Victoria is served in a Cardinal sauce with anchovies.

en fricassée à la Suède is a fricassée of cod in Mayonnaise sauce with horseradish. It is served in an ornamental border of mashed potatoes.

farci is stuffed and baked.

grillé à la Colbert is broiled, and served on Maître d'hôtel butter with Maître d'hôtel sauce.

recrépi, sauce aux huîtres is crimped, and served with oyster sauce; *aux moules*, with mussel sauce.

Filets de cabillaud à l'Aurore are little slices broiled and served with egg sauce. Served in a cheese sauce, they are *à la Morny*.

Morue

à la Bonne Femme is salt cod boiled, dressed on a purée of potatoes with cream and grated cheese, and served with egg sauce.

à la Capuçine is boiled, and served with egg sauce and lemon.

au beurre noir is served with black-butter sauce.

au gratin is dressed in a sauce of butter, flour and cream; sprinkled with bread-crumbs, grated cheese and melted butter, and browned.

Bonne Morue	is flaked salt cod in white sauce, covered with breadcrumbs and grated cheese, then with beaten yolks of eggs and melted butter, and again with breadcrumbs and grated cheese, and browned.
Brandade de Morue	is salt cod, in small pieces, with oil, melted butter, parsley and garlic; stirred to a cream.
Nau de Morue	
à l'Orly	is cod sounds fried in batter, and served with tomato sauce.
en fricassée	are boiled, and served in a white sauce with lemon juice.
en poule	are spread with oyster and anchovy forcemeat, rolled up like little galantines and baked; served with oyster sauce.

CONGER EEL

Congre

à la Bordelaise	is cut in pieces and stewed; served in the sauce with white wine and button onions.
à la Pêcheur	is a thick piece stuffed and baked, and served in brown sauce with tomatoes.
à la Sicilienne	is cut in pieces, boiled, and served in a white sauce with mushrooms and herbs.

DABS

Limandes

frites au beurre noir	are fried, and served with black-butter sauce; *aux crevettes* with shrimp sauce.

EELS

Anguilles

à l'Anglaise are small slices wrapped in paste, or dipped in batter, and fried. Served with anchovy sauce.

à la broche are larded and roasted.

à la minute are boiled, and served with Maître d'hôtel sauce and potatoes.

à la Parisienne are stewed, and served in oyster sauce.

à la Poulette are stewed with broth, wine, butter, onions and mushrooms. Served with yolks of eggs and lemon juice added to the sauce.

à la Suffren are larded with strips of gherkin and anchovies, braised with vinegar and herbs, and served in tomato sauce.

à la Tartare are small pieces, breadcrumbed and fried, and served in Tartare sauce.

au soleil are cut up, stewed in wine and water with vegetables and herbs; the pieces rolled in the sauce, breadcrumbed, and fried.

en matelote are stewed and served in Matelote sauce.

en mayonnaise à la Dieppe are pieces stuffed with forcemeat, rolled, covered with Mayonnaise sauce, and served on a border of green aspic with salad in the centre.

en ragoût are stewed in stock with vegetables and herbs, and served in the sauce with the addition of wine.

Filets d'anguilles

à l'aspic are pieces of stewed eels set in a mould of aspic.

en paupiettes are pieces stuffed, rolled, breadcrumbed and fried.

EEL-POUT

Lottes

à l'Italienne are fried, and served with Italian sauce.

à la Parisienne are stewed, and served in white sauce with oysters.

à la Prussienne are boiled in a sauce of stock, oil, champagne, shallots and herbs.

en matelote are stewed in wine with mushrooms and herbs, and served in the sauce.

FLOUNDERS

Carrelets

à la bonne femme are cooked in butter with white wine, chopped shallots and parsley, covered with breadcrumbs and browned.

frits are fried. Served with tomato sauce, they are called *à la Orly*.

grillés aux cornichons are broiled, and served with gherkin sauce.

Souché de carrelets is a water souché of flounders boiled with strips of carrot and turnip, sprigs of parsley, etc. Tench, perch, eels, and many other fish are dressed in this way.

GUDGEON

Goujons

au gratin are baked with herbs and breadcrumbs.

frits are fried, and served with lemon.

GURNARD

Grondin

à la d'Orléans is boiled, and served in a sharp brown sauce with chopped anchovies, gherkins and capers.

farci au four is stuffed and baked.

Filets de grondins

à l'Italienne are fillets sauté, and served with Italian sauce.

à la Maître d'hôtel are sauté, and served with Maître d'hôtel sauce.

à la Romaine are dressed with macaroni in white sauce with grated cheese.

à la St. Malo are breadcrumbed and fried, and served with shrimp sauce.

à la Vénitienne are served in a white sharp sauce with chopped tarragon.

en matelote are cut in halves, breadcrumbed and fried; served on a border with Matelote sauce.

HADDOCK

Merluche

à la Hollandaise is boiled or broiled, and served with Hollandaise sauce.

à la Maximilien is served cold in Tartare sauce with tomato sauce and chopped tarragon.

à la Syrienne is split and broiled, and served in a brown sharp sauce with chopped gherkins.

à la Viennoise is served in a white sauce with chopped ham and tarragon.

farcie is stuffed, baked, and served with brown gravy.

grillée à l'estragon is broiled, and served with tarragon butter.

sauce aux œufs is boiled, and served with egg sauce.

Filets de merluche

à la Cingalèse are fried fillets served with curry sauce.

à la Royale are sauté, and dressed in a crown, covered with anchovy sauce, and garnished with fillets of anchovies and hard-boiled egg.

à la tartare are served with Tartare sauce.

Filets de merluche
à la Villiers are arranged on a purée of mushrooms with alternate layers of slices of tomatoes, the whole covered with a fish soufflé mixture and baked.

HAKE

Merlus
à la Dubois is cut in slices, soaked in marinade, breadcrumbed and fried; served with horseradish sauce.
à la Fermière is cut in slices, broiled, and served in a brown sauce with mushrooms.
à la Normande is boiled, and served in shrimp sauce.
à l'Indienne is served in curry sauce.

Hake may be dressed like cod; but, as it is rather a coarse fish, a highly seasoned sauce should be selected.

HALIBUT

Flétan
à la Monteuil is a steak of halibut, served in a lobster cream sauce, garnished with potato balls.
à la Morny is cut in small fillets, and served in a cheese sauce.
aux fines herbes is baked in brown sauce with chopped mushrooms, shallots and herbs.
en kari à la St. Charles is dressed in curry sauce with raisins.

It may also be dressed in many of the ways suggested for turbot.

HERRINGS

Harengs
à la Bohémienne are broiled, and served in a brown sauce with red currant jelly.
à la crème are boiled, and served with a sauce of cream, butter and lemon juice.
à la Marinière are boned, rolled, boiled, and served on toast, with the roes cut in small pieces and fried.

Harengs

à la Zingara are boned, breadcrumbed and fried; served with a sauce of fish broth with French vinegar, fried breadcrumbs, chopped onions and parsley.

au gratin are baked with herbs and covered with breadcrumbs.

au jus d'oranges are served with orange sauce.

en caisses are baked in paper cases.

en matelote are stewed with herbs, etc.

en paupiettes are boned, rolled, and fried.

farcis are boned, stuffed, and baked.

fumés à la Bruxelloise are fillets of smoked herrings, broiled in a paper case with a layer of stuffing between them. Served with pieces of lemon.

grillés, sauce moutarde are broiled, and served with mustard sauce.

Croquettes de harengs are made of broiled herrings with mashed potatoes, breadcrumbed and fried. They can also be made into little cakes, or *petits pains*, and served *à la Tartare* with Tartare sauce.

JOHN DORY

Doré, or Saint Pierre

à l'Américaine is boned, stuffed with shrimp forcemeat, masked with a cheese sauce coloured red, and garnished with button mushrooms.

à la batelière is boiled, and served in white sauce with button onions, mushrooms, and essence of anchovy.

à la crémière is boiled in milk and water, and served with a sauce of cream, butter and lemon juice.

Doré, or **Saint Pierre**

à l'Orléans is stuffed with fish forcemeat, braised, and served in Cardinal sauce with tarragon vinegar, and slices of gherkins and beetroot.

à la purée de crevettes is served in a purée of shrimps with white sauce.

en matelote marinière is served in Matelote sauce with oysters.

en ravigote is served in Ravigote sauce.

Filets de doré à la Florentine are small fillets, coated with a purée of lobster with Mayonnaise sauce, and served cold garnished with salad and aspic.

It is also dressed *à la Parisienne*, *à la Vatel*, *au gratin*, etc., in the same way as turbot.

LAMPREY

Lamproie

à l'Italienne is filleted, and stewed in wine with oil, onions, herbs and lemon juice.

au suprême is cut up, sauté, and served in a sauce of red wine with truffles.

They are also dressed in many of the ways given for eels.

MACKEREL

Maquereaux

à la Flamande are stuffed with chopped shallots and chives, butter and lemon juice, and broiled.

à la maître d'hôtel are broiled, and served in Maître d'hôtel sauce. Fillets are also dressed in this way.

à la Normande are stuffed and baked.

aux cerises are broiled, and served with cherry sauce.

aux groseilles vertes are stuffed with green gooseberries, pieces of herring, etc., boiled and served in green gooseberry sauce.

Maquereaux

grillés au beurre noir are grilled, and served with black-butter sauce.

sauce fenouil are boiled, and served with fennel sauce.

Filets de maquereaux

à la Orly are fried fillets served with tomato sauce.

à la Vénitienne are fillets sauté, and served in a rich brown sauce with chopped tarragon and truffles.

RED MULLET

Rougets

à la Claudine are served in a brown sauce with anchovies, mushrooms and capers.

à la Financière are served in Financière sauce.

à la Metropole are stewed in white wine with herbs, and served in the sauce thickened with butter and flour.

aux fines herbes are cooked with butter, wine, Harvey sauce and anchovy, and served in the sauce with chopped mushrooms, parsley, shallot, and lemon juice.

en caisse are broiled in papers, sprinkled with oil and chopped parsley.

en papillotes are baked in papers and served with Italian sauce. Served with white Ravigote sauce, they are called *à la Ravigote.*

sauce verte are served with green sauce.

Filets de rougets à la Montesquieu are fillets cut in halves, sauté in butter, with wine, lemon juice and herbs, and served in the sauce with melted butter and milk.

GREY MULLET

Mulets

à la Carmélite are boiled, and served in a white sauce with wine, button mushrooms and oysters.

Mulets

à la Dupoise are boiled, and served with mussel sauce.

à la Mirabeau are broiled, and served in a brown sauce with tarragon vinegar and chopped herbs.

au beurre fondu are broiled, and served with melted-butter sauce. They are also served *au vert*, with green sauce; or *sauce piment*, with capsicum sauce.

PERCH

Perches

à l'Espagnole are baked, and served in a brown sauce.

à la Napolitaine are served in a white sauce with lemon juice, chopped herbs, and shreds of lemon peel.

Filets de perches à la Romaine are fillets seasoned with oil and herbs, fried, and served with tomato sauce.

They may be dressed in the same way as carp, tench, and trout; and also in a water souché.

PIKE

Brochet

à la Genevoise is baked, and served in a brown sauce with wine, anchovy, and chopped parsley.

à la Napier is served in a white fish sauce with mussels.

à la Russe is served with horseradish sauce.

au bleu is pickled.

en ragoût is stewed, and served in a rich sauce with mushrooms, button onions, and herbs.

farci is stuffed and baked. Served with Matelote sauce, it is called *en matelote.*

Brochet

sauce au beurre d'anchois is boiled, and served with anchovy sauce; *aux câpres*, with caper sauce.

PILCHARDS

Pélamides are dressed in the ways suggested for herrings.

PLAICE

Plie

à l'Américaine is stuffed with a tomato stuffing, baked, and served in tomato sauce.

à l'Anglaise is fried and served with anchovy sauce.

à la Milanaise is boiled, and served in a white sauce with cream and grated cheese.

à la Portugaise is stuffed and baked; served in tomato sauce with slices of Spanish onions and tomatoes.

au gratin is baked in brown sauce, covered with breadcrumbs.

Filets de plie

à l'Alberta are fillets sauté, masked with white sauce, sprinkled with lobster coral, and served on a potato border, with a ragoût of lobster and button mushrooms in the centre.

à l'Ambassade are fillets covered with a red fish sauce, sprinkled with Parmesan and browned.

à la Marseilles are masked with cheese cream, and then with a purée of tomatoes.

à la Norfolk are sauté, masked with lobster force-meat, and garnished with truffle; served with anchovy cream sauce.

à la tartare are rolled, fried and served with Tartare sauce.

aux fines herbes are served in fine-herbs sauce.

They are also dressed in the same way as soles.

SALMON

Saumon

à la Beyrout is slices of salmon broiled in papers, and served in anchovy sauce with vinegar, Harvey sauce, chopped onions and mushrooms.

à la Cardinal is stuffed with forcemeat, braised, and served in Cardinal sauce.

à la crème d'anchois is cut in slices, grilled, and served in anchovy sauce with cream.

à l'Écossaise is crimped and boiled.

à la Hollandaise is served with Hollandaise sauce.

à la Régence is covered with a rich forcemeat with chopped truffles, and served in Périgueux sauce.

en kari à la Durand is curried, and served with rice, garnished with chutney, gherkins and olives.

en matelote is served in Matelote sauce.

Chaudfroid de saumon

à l'Alexandra is composed of little slices of salmon on croûtes of fried bread or light pastry, dressed on a salad border with a whipped Mayonnaise cream in the centre.

à la Tartare is cold salmon served in Tartare sauce.

Côtelettes de saumon

à la Bengal are cutlet moulds of salmon forcemeat mixed with curry sauce; they are served cold on an aspic border, with a garnish in the centre of dice of fried bread in a curry sauce with whipped cream.

à l'Irlandaise are cutlet moulds of salmon forcemeat, served cold on an aspic border, with Irlandaise sauce.

Crème de saumon à l'aspic is a cream of salmon set in a mould lined with aspic, served with salad and Mayonnaise sauce, and garnished with aspic.

Filets de saumon

à l'Indienne are fried fillets of salmon, served with curry sauce.

à la Maintenon are fillets broiled in paper cases.

à la Maréchale are sauté, and served in Aurora sauce, garnished with shrimps or oysters.

à la Pasha are fried, and served with date sauce.

à la Ravigote are served with Ravigote sauce.

à la Richelieu are served on a border of salmon forcemeat, masked with a purée of tomatoes, and garnished with crayfish and truffles.

à la Suède are baked in paper cases with tomato sauce, and garnished with cucumber, beetroot and tarragon.

à la Tartare are fried, and served with Tartare sauce.

Mayonnaise de saumon is cold salmon, with lettuce or other salad, and Mayonnaise sauce.

Mazarine de saumon is a steamed mould of salmon forcemeat. It is served with Cardinal sauce, and garnished with prawns.

Pain de saumon à la Russe is a mould of salmon served cold with horseradish sauce.

SHAD

Alose

à la Maître d'hôtel is baked, and served with Maître d'hôtel sauce.

grillée aux câpres is soaked in oil with herbs, grilled, and served with caper sauce.

It is also dressed in fillets sauté.

SKATE

Raie

à la Génoise is boiled, and served in a brown sauce with anchovy and chopped parsley.

Raie

à la Mirabeau is baked, and served in a brown sauce with butter, tarragon vinegar and chopped herbs.

à la noisette is boiled, and served in butter sauce with the pounded liver of the skate, and tarragon vinegar.

à la Orly is fried, and served with tomato sauce.

à la Polonaise is boiled, and served in a sauce of yolks of eggs with butter and lemon juice.

à la Pompadour is served on a croûton of fried bread, covered with a savoury tomato sauce, and garnished with chopped mushrooms, olives and parsley.

au beurre noir is served with black-butter sauce.

aux fines herbes is cooked with milk, butter, flour, lemon and herbs, and served with fine-herbs sauce.

en fritot à la Portugaise is cut in small pieces, seasoned with oil and herbs, fried in batter, and served with a tomato sauce with olives, herbs, vinegar and chutney.

Skate is obtained crimped and filleted. It is never served whole.

SMELTS

Éperlans

à l'Anglaise are breadcrumbed, fried, and served with anchovy sauce.

à la Juive are breadcrumbed, fried, and served without sauce.

à la Orly are served with tomato sauce.

au gratin are baked with melted butter and dried herbs, covered with breadcrumbs.

en ragoût are stewed in white stock with herbs and wine.

Buisson d'éperlans is composed of smelts breadcrumbed and fried with their tails in their mouths; melted butter should be served with them.

SOLES

Soles

à l'aurore are stuffed and baked, and served in a white sauce with anchovy and whipped cream.

à la Cardinal are stuffed, baked, and served in Cardinal sauce.

à la Colbert are stuffed with Maître d'hôtel butter, and served with Maître d'hôtel sauce.

à la crème d'anchois are boiled, and served in anchovy sauce with whipped cream.

à la Dubois are boned, stuffed with well-seasoned slices of tomatoes, and served covered with tomato sauce, in a border of mashed potato.

à la Normande are stewed, and served in a rich brown sauce with oysters.

à la Norvégienne are served cold in Norvégienne sauce, garnished with tomato aspic. The same dish may be made with fillets, served on a border of tomato aspic, with salad in the centre.

à la Portugaise are dressed in the same way as plaice, under that name.

à la Trouville are cut in two or three pieces, and cooked with butter, breadcrumbs, chopped onions, and cider.

au gratin are covered with brown sauce and breadcrumbs, and baked.

frites à l'Anglaise are breadcrumbed and fried.

Filets de soles

à la Battenberg are fillets, rolled, stuffed with a slice of lobster, coated with a tomato sauce with wine, and served with a cheese cream sauce.

à la Bohémienne are folded fillets served in a white sauce, garnished with truffle, hard-boiled egg, lobster coral and chopped parsley.

Filets de soles

à la Chesterfield are rolled, stuffed with lobster sauce, breadcrumbed and fried, and served with tomato sauce.

à la Dauphine are rolled, stuffed, breadcrumbed and fried, and served with lobster sauce.

à la Duc de Naples are served cold, masked alternately with green and white Mayonnaise aspic, on an aspic border with salad in the centre, and are garnished with cucumber and hard-boiled white of egg.

à la Hollandaise are sauté, and served in Hollandaise sauce.

à l'Italienne are served in white Italian sauce.

à la Rouennaise are coated with whiting forcemeat coloured with lobster spawn, and served with white Matelote sauce.

à la Rothschild are rolled, stuffed with oysters, breadcrumbed and fried, and served with oyster sauce.

à la Victoria are rolled, stuffed with shrimp forcemeat, coated with a red sauce with wine, garnished with truffle, and served on a purée of mushrooms.

à la Vienne are rolled, stuffed with fish forcemeat, and served with anchovy sauce. If served in a white sauce, they are called *à la Reine.*

au gratin are breadcrumbed and fried, covered with brown sauce and breadcrumbs, and baked.

en matelote are breadcrumbed and fried, and dressed in a crown, with Matelote sauce in the centre.

en Ravigote are sauté, and dressed with Ravigote sauce.

Montpré de filets de soles is composed of little fillets, masked with pink and green mayonnaise sauce, set in a mould lined with aspic and decorated with slices of lobster, and served with a mayonnaise of lobster in the centre.

Fillets may also be dressed *en caisses*, in little cases; or cold *en Mayonnaise*, with salad and Mayonnaise sauce; or *en aspic*, set in moulds of aspic.

SPRATS

Esprots
- *à l'Anglaise* are fried.
- *à la Diable* are devilled.
- *au gratin* are baked with herbs and bread-crumbs.

STURGEON

Esturgeon
- *à la Royale* is a slice of sturgeon rolled, covered with forcemeat, and ornamented with pieces of truffle, tongue, etc.
- *braisée* is a thick slice larded and braised.
- *en fricandeau* is a thick slice, larded, stewed with bacon and mushrooms, and browned.
- *grillée sauce piquante* is broiled, and served with Piquante sauce.

Darne d'esturgeon à la Bourguignotte is a slice served with Bourguignotte sauce.

TENCH

Tanches
- *à la Sarde* are baked, and served in a brown sauce with capers, chopped mushrooms, shallots, gherkins, and parsley.

Tanches

au court-bouillon are boiled in court-bouillon, and served with caper sauce.

farcies are stuffed and baked.

frites aux anchois are fried, and served with anchovy sauce.

grillées à l'Indienne are grilled, and served in Béchamel sauce with curry powder.

TROUT

Truites

à la Beyrout are broiled in papers, and served in anchovy sauce with vinegar, chopped onions and mushrooms.

à la Chambord are cooked in marinade sauce, and garnished with crayfish, quenelles of fish, and pieces of sweetbread.

à la hussarde are stuffed with butter and herbs, broiled, and served with Poivrade sauce.

à la Périgueux are stuffed with a truffle stuffing, and served with Périgueux sauce. This is also called *à la Rothschild.*

à la Tartare are boiled, and served with Tartare sauce.

au bleu are turned blue with boiling vinegar, and boiled in it with wine and vegetables; served with oil and vinegar.

au petit maître are served in a sauce of white wine with oil, lemon, and herbs.

en ragoût are stewed.

Filets de truites

à l'Alexandra are fillets rolled, and served cold, garnished with green butter and little balls of cucumber. They are sometimes served in little paper cases.

à l'aurore are fillets covered with white sauce, grated Parmesan, and hard-boiled egg.

Filets de truites

à la Chartres are cooked in wine with herbs and lemon, and served in Mousseline sauce, garnished with chopped truffles and olives.

à la Cingalèse are dressed in a curry sauce, and served with rice.

à la Denise are served cold, masked alternately with green and white Mayonnaise sauce, on a border of green aspic, with a tomato salad in the centre.

à la Genevoise are fried, and served with Genevoise sauce.

à la Mazarine are sauté, and served in a sauce of melted butter with yolks of eggs, lobster spawn, and anchovy.

TUNNY

Thon

frit is cut in pieces and fried. It is served with Remoulade sauce.

TURBOT

Turbot

à la crème is served with a sauce of cream, yolks of eggs, and lemon juice.

à la crème d'anchois is served in a sauce of melted butter, anchovy butter, and cream, sprinkled with chopped gherkins and capers.

à la crème de homard is served in a rich lobster sauce with cream.

à la crème gratiné is alternate layers of pieces of turbot and of a white sauce with yolks of eggs and chopped parsley, sprinkled with breadcrumbs and grated Parmesan, and browned.

à la Hollandaise is boiled, and served with Hollandaise sauce.

Turbot

à la Mazarine is served in Hollandaise sauce with the addition of lobster butter and anchovy.

à la Meunière is a small fish crimped, grilled, and served in a sauce of melted butter, yolks of eggs and lemon juice.

à la Morny is served in a cheese sauce.

à la Napier is served in a white sauce with mussels.

à la Parisienne is stuffed and baked, and served with a white sauce. Served with white Matelote sauce, it is called *à la Normande.*

à la Réligieuse is served in Hollandaise sauce, sprinkled with chopped tarragon and truffle, and garnished with hard-boiled egg.

à la Reynière is pieces of cooked turbot dressed in scallop shells with shrimp sauce, sprinkled with breadcrumbs and browned.

à la Russe is served with horseradish sauce.

au gratin, or *à la Béchamel* is pieces of cooked turbot in Béchamel sauce, covered with breadcrumbs and grated Parmesan, and browned.

au gratin à la Provençale is alternate layers of pieces of turbot and Provençale sauce, breadcrumbed and browned.

grillé à la Vatel is grilled, and served with mussel sauce, and crayfish or prawns.

Filets de turbot

à l'Impératrice are small fillets masked with white forcemeat, decorated with red forcemeat, and served on a forcemeat border with a red sauce.

à l'Impériale are fillets masked alternately with red and white sauce, and served with Cardinal sauce.

WEAVERS

Vives

à la Bordelaise are cooked in marinade, and served with Italian sauce.

à la Maître d'hôtel are broiled, and served with Maître d'hôtel sauce.

à la Normande are larded with pieces of eel and anchovy, cooked in wine with butter and vegetables, and served in the sauce.

au gratin are stewed, breadcrumbed and baked.

WHITEBAIT

Blanchailles are fried. They should be served with lemon, cayenne, and slices of bread and butter.

à la Diable are devilled.

WHITING

Merlans

à l'Anglaise are breadcrumbed and fried with their tails in their mouths.

à la Française are dipped in milk, floured, and fried; served with anchovy or any other sauce.

sur le plat are dipped in dissolved butter with chopped parsley, baked, and served in the dish in which they were cooked.

Filets de merlans

à l'Aurore are fillets sauté and served in an egg sauce with cheese.

à la Bordelaise are sauté and served in Bordelaise sauce.

à la Comtesse are baked in paper cases, and garnished with forcemeat balls, and prawns or crayfish tails.

Filets de merlans

à la Dieppe are breadcrumbed and fried and served with shrimp sauce.

à l'Excellence are fried, and served in a rich white sauce with capers and anchovies.

à la Génoise are marinaded in oil and lemon juice, breadcrumbed and fried, and served with anchovy cream sauce.

à l'Italienne are served with Italian sauce.

à la Orly are floured, fried, and served with tomato sauce.

à la Vatel are served in tomato sauce, garnished with strips of anchovies and gherkins.

Petites crèmes de merlans à l'aspic are little creams of whiting, served cold, garnished with aspic.

Soufflé de merlans en surprise is a baked soufflé of whiting with a ragoût of lobster in the centre.

WHITING POLLOCK

Colin

en ragoût is stewed with vegetables and herbs.

frit is cut in slices, fried, and served with oil and lemon.

SHELL FISH AND FISH ENTRÉES

CRAB

Crabe

à la Madras is curried, and served with rice and chutney.

Coquille de crabe is scalloped crab, served in the shell.

Mousse de crabe à la Diplomate is a light frothy cream of crab, steamed, and served with a red sauce of Béchamel sauce with lobster butter.

Mousse de crabe à la Moscovite is made of a purée of crab with Mayonnaise sauce, aspic and whipped cream, iced in a mould.

Petites coquilles de crabe en mayonnaise are little shell moulds of crab forcemeat, served with salad and Mayonnaise sauce.

Suprême de crabe aux tomates is crab dressed with tomato sauce and breadcrumbs, and served in the shell.

It may also be dressed in little fried cakes, as *Crépinettes de crabe*, in a soufflé, and in many of the ways suggested for lobster.

CRAYFISH

Ecrevisses

à la Bordelaise are boiled in court-bouillon and served in Bordelaise sauce.

Aspic d'écrevisses is a mould of aspic with crayfish, and vegetables cut in shapes; served with Mayonnaise sauce.

Petits pâtés aux écrevisses are patties filled with a preparation of crayfish and fish quenelles.

Langouste

à la broche is sea crayfish roasted.

LOBSTER

Homard

à la Bordelaise is cut up and served in Bordelaise sauce.

au court-bouillon is boiled in court-bouillon, and served with lobster sauce.

au kari is curried and served with rice, garnished with slices of hard-boiled eggs, and olives.

en aspic is cut in slices, coated with white sauce, and set in a mould of aspic.

Homard

en ciel	is a cream made of pounded lobster with clotted or whipped cream, served in little cases.
Bouchées de homard à la Béchamel	are small patties, filled with chopped lobster in Béchamel sauce.
Coquille de homard	is scalloped lobster, served in the shell.
Côtelettes de homard	are lobster cutlets. They may be served with Mayonnaise sauce.
Crème de homard	is a cream of lobster, steamed and served hot, or set in a mould and served cold with salad and aspic.
Croquettes de homard	are croquettes of lobster, bread-crumbed and fried.
Gâteau, or *Pain*, *de homard*	is a mould of lobster forcemeat. Timbale moulds of this forcemeat may be served cold with salad and Mayonnaise sauce as *Timbales de homard en Mayonnaise*.
Mayonnaise de homard,	the lobster is cut up and served with lettuces and Mayonnaise sauce, ornamented with anchovies, olives, and hard-boiled egg.
Miroton de homard à la Cardinal	is composed of slices of lobster, half of them coated with white sauce, and half with the same sauce coloured with lobster butter; dressed on a salad with Mayonnaise sauce.
Petits pains de homard à la Hollandaise	are little moulds or cakes of lobster, served with Hollandaise sauce.
Petits vol-au-vents, or *petits pâtés de homard*	are little puff paste patties filled with the croquette preparation of lobster.
Quenelles de homard à la Russe	are quenelles of lobster served with horseradish sauce. Served with Hollandaise or Mayonnaise sauce, they are called *en belle vue*.

Rissoles de homard à la Financière are rissoles of lobster folded in thin pieces of paste, breadcrumbed and fried, and served with Financière sauce.

Salade de homard à l'Indienne, the lobster is cut in slices and served on a salad with Mayonnaise sauce and Indian pickles; garnished with hard-boiled egg.

Soufflé glacé de homard is an iced lobster soufflé.

MUSSELS

Moules

à la poulette are cooked in butter with chives and parsley, and served in the sauce with yolks of eggs.

à la Rochelle are cooked in wine with vegetables and herbs, stuck on little skewers, breadcrumbed and fried; served with slices of lemon and tomato, seasoned with oil and vinegar.

à la Villeroi are masked with Villeroi sauce, breadcrumbed and fried.

au gras are stewed with bacon, stock, flour, mushrooms, etc.

Coquilles de moules are scalloped mussels, served in scallop-shells.

OYSTERS

Huîtres

à l'Américaine are breadcrumbed and fried.

à la Diable are devilled—broiled, seasoned with butter, lemon juice, and cayenne. Slices of brown bread and butter are served with them.

à la Villeroi are coated with Villeroi sauce, breadcrumbed and fried.

à la Virginie are breadcrumbed and broiled, and served with tomatoes and a brown sauce.

Huîtres

au Parmesan	are sprinkled with breadcrumbs, grated Parmesan, chopped parsley, and wine, and browned.
en papillotes	are rolled in oval-shaped pieces of a paste made of mashed potatoes, flour and butter, and baked.
en ragoût	are stewed with vegetables, butter, flour, etc., and served in the sauce with yolks of eggs.
Andouillettes aux huîtres	are small oyster sausages, made with suet, breadcrumbs, etc.
Beignets aux huîtres	are oyster fritters.
Bouchées aux huîtres	are small oyster patties.
Coquilles aux huîtres	are scalloped oysters served in scallop-shells.
Crépinettes aux huîtres	are little fried oyster cakes. They may be served *à la Hollandaise*, or *à la Tartare*, with Hollandaise or Tartare sauce.
Croquettes aux huîtres à la Suède	are croquettes of oysters, breadcrumbed and fried, and served with Suédoise sauce.
Croûtes aux huîtres	are oysters pounded with cream and spread on small pieces of toast.
Kromeskys aux huîtres	are small pieces of oyster croquette preparation wrapped in thin slices of bacon, dipped in batter and fried.
Petits pains aux huîtres	are oysters stewed with breadcrumbs and butter, and baked in very small rolls, from which the crumb has been scooped out.
Rissoles aux huîtres	are oyster rissoles folded in paste, breadcrumbed and fried. With the addition of chopped truffles, they are called *Rissoles à la Hollandaise.*
Soufflé aux huîtres	is an oyster soufflé, baked or steamed.

Timbale aux huîtres is a steamed or baked timbale mould of oyster preparation. It may be served with white or Cardinal sauce.

Oysters can also be curried, or dressed in a vol-au-vent, or in an omelette.

SCALLOPS

Pétoncles

à la Cingalèse are curried.

à la Messina are cooked in butter with lemon juice and seasoning.

en coquilles are scalloped and served in the shells.

en salade are boiled, cut in slices, and mixed with finely cut celery and Mayonnaise sauce, garnished with slices of lemon and tomato.

SHRIMPS AND PRAWNS

These are dressed in *Rissoles*, *Petits pains*, or *Petits pâtés* in the same way as lobster. They are called *Rissoles*, *Petits pains*, or *Petits pâtés*, *de crevettes*—of shrimps; *de chevrettes*—of prawns. *Friantines de crevettes* are fritters of shrimps.

FISH ENTRÉES

The preparations of shellfish generally appear as entrées, but such dishes as crab or lobster, scalloped, in aspic, or as a Mayonnaise, may be substituted for a roast or dressed vegetable in the second course.

Fish entrées can be made with almost any kind of fish. They may be prepared in any of the ways given for shellfish, and take their name from the fish of which the dish is composed; or they may be called simply *Petits pains*, etc., *de poisson*.

In addition to those already enumerated, the following are suggested. In each case the name of the fish used may be substituted for *poisson*.

Côtelettes de poisson

à l'Alexandra are cutlet moulds of fish cream set in red aspic, garnished with salad, and little moulds of tomato cream. Set in moulds of aspic of several different colours, they are *à la Pompadour*.

à la Bergen are cutlet moulds of fish cream, served cold on croûtes of fried bread, garnished with a cucumber salad and aspic.

à la Clémentine are cutlet moulds of fish cream, masked half with white and half with green Mayonnaise sauce, served on a border of macédoine vegetables set in green aspic, with oysters, olives, and strips of celery in the centre in Mayonnaise sauce.

à la Française are fish cutlets, bread-crumbed and fried, and served with Hollandaise or Tartare sauce.

Crème de poisson is a cream made of pounded fish with eggs, and cream or panada—a preparation of butter, water, and flour. It is steamed in a mould, or in several small moulds. Served with shrimp sauce it is *à la Dieppe*.

glacées à l'Indienne is a cream, or little creams, made of flaked or pounded fish with curry sauce, whipped cream and gélatine, iced, and served with iced rice garnished with olives, fillets of anchovies, and shreds of chillies and gherkin.

Croustades de poisson are little cases of pastry, or of fried bread, filled with dressed fish. They are sometimes called *Cassolettes*.

Gâteau de poisson à la Palerme	is a fish cake baked or steamed in a mould, and served in a brown sauce with lemon juice and shreds of lemon peel.
Omelette fourrée de poisson	is a preparation of fish with white or anchovy sauce, put in the centre of a savoury omelette.
Pain, or *Boudin*, *de poisson à la Turque*	is a steamed mould of fish dressed with rice, etc. If dressed with macaroni it is called *à la Milanaise.*
Pannequets de poisson	are thin pancakes spread with a preparation of fish, rolled, cut in lengths, and fried.
Pâté de poisson à l'Irlandaise	is a baked shape of mashed potato filled with fish dressed in white sauce.
Petites caisses à la Pêcheur	are china or paper cases filled with dressed fish in white or red sauce, sprinkled with breadcrumbs and lobster coral, and browned.
Petites mousses de poisson	are light, frothy fish creams, steamed in moulds, and served with sauce.
Petits pains de poisson à la Mazarine	are little fish cakes made with anchovy cream, and served with anchovy sauce.
Pilau de poisson	is a fish pilau—dressed with rice, saffron, spice, raisins, etc.
Poisson	
à la Russe	is dressed in layers with rice, slices of hard-boiled egg, and anchovy sauce, sprinkled with breadcrumbs and baked.
au suprême	is dressed with a rich white sauce, in a potato border, decorated with hard-boiled egg, etc.
en ballotines	is made into balls, poached or fried.
en caisses à l'Anvers	is cut in small fillets, seasoned with tomato sauce and chopped herbs, broiled in paper cases, and served in the papers.

Quenelles de poisson are fish quenelles. Served in white sauce with chopped truffles they are *à la Richelieu.*

Soufflé de poisson glacé is an iced fish soufflé. Iced in a mould it is called a *Mousse.*

Talmouses à l'Indienne are tartlets of anchovy pastry filled with curried fish.

Timbale à la Rossini is a steamed mould of fish cream, decorated in divisions with lobster coral and chopped parsley, served with a ragoût of lobster, truffle and button mushrooms in the centre.

Timbales de poisson à la Cardinale is a fish cream steamed in little moulds and served with Cardinal sauce. If served with *Tartare* or *Vénitienne* sauce the name is changed accordingly. Served cold, set in aspic, or on a border of aspic with a salad garnish, they are *à l'aspic.*

Zéphyrs de poisson are a very light form of little steamed fish soufflés. This name is also frequently given to quenelles of fish.

CHAPTER IV

ENTRÉES

BEEF

Bœuf

en matelote	is slices of boiled beef in a sauce of stock, wine, onions, mushrooms, etc.
Boulettes à la Française	are little balls of minced beef with breadcrumbs, etc., served with gravy and fried potatoes.
Chaudfroid à la Paysanne	is a mould of aspic, decorated with vegetables, and filled with a purée of meat.
Côtelettes de bœuf à la Moltke	are cutlet moulds of beef forcemeat, served with a Milanaise garnish and a rich tomato sauce.
Dormers de bœuf	are beef dormers—the whites of hard-boiled eggs filled with a purée of beef. They are sometimes breadcrumbed and fried.
Escalopes de bœuf	
à la Contadina	are little round or oval slices of beef, dressed in a tomato sauce with Chablis, sprinkled with chopped olives, and surrounded with a border of Spaghetti macaroni.
à la Naples	are little slices served with a cheese sauce.
à la St. Jacques	are served with a garnish of mushrooms and cherries.
au gratin	are dressed in a rich brown sauce, covered with breadcrumbs and browned.

Escalopes de bœuf

aux câpres are served in a sharp sauce with capers.

aux pruneaux are served with a compote of prunes.

Filets de bœuf

à la Carlsbad are little fillets, cut from the undercut of the sirloin, sauté, and served with a compote of cherries, and a brown sharp sauce with horseradish and currant jelly.

à la Châteaubriand are broiled, and served in Châteaubriand sauce.

à l'Empereur, a slice of calf's liver is laid on each fillet, they are larded through both, grilled, and served with Bordelaise sauce, and a purée of mushrooms in the centre of the dish.

à la Française are broiled, and served with Maître d'hôtel butter and fried potatoes.

à la Grande-Bretagne are larded, split, and stuffed with macaroni and horseradish sauce; served with a brown sauce and potato chips.

à l'Italienne are floured, fried, and served in Italian sauce.

à la Nemours are covered with forcemeat and slices of ham, breadcrumbed and fried; served with a white sauce.

à la Normande are grilled, and served with a little anchovy butter on each fillet, and shrimp sauce in the centre of the dish.

à l'Ostende are spread with an oyster sauce, breadcrumbed and fried, and served in a brown sauce with anchovy.

à la Périgueux are served with tomatoes and Périgueux sauce.

E

Filets de bœuf

à la Pompadour are served with a slice of tomato and a tiny pat of Maître d'hôtel butter on each fillet, and a garnish of Spaghetti macaroni with cheese in the centre of the dish.

à la Réforme are covered with slices of bacon, breadcrumbed, with chopped ham mixed with the crumbs, and fried; served with Reform sauce.

à la Riga are rolled fillets, stuffed with bacon and forcemeat, braised, and served with peas and a brown sauce, garnished with slices of tomatoes.

à la Rossini are sauté, and laid on little cases of fried bread filled with a purée of tomato, and have a slice of foie-gras and of truffle on each fillet; served with a rich brown sauce.

à la Russe are sauté, and served with horseradish sauce.

à la St. James are spread with foie-gras or liver forcemeat, sauté, and served with a garnish of mushrooms and cherries.

à la Tartare are broiled, and served with Tartare sauce.

au chasseur are larded, soaked in marinade, and braised; served with brown sauce and currant jelly.

aux cerises, or *aux oranges* are served with a compote of cherries or oranges. With any dressed vegetable, they are named accordingly.

Grenadins de bœuf

à la Financière are little fillets, larded, braised, and served with a Financière garnish.

à la Romaine are larded fillets, served in a sharp brown sauce with currants and sultanas. Slices of beef fricandeau may be used for this dish.

Kari de bœuf, or *Bœuf à l' Indienne*	is curried beef; *à l'Orient*, it is garnished with olives and gherkins.
Miroton de bœuf	is slices of cooked beef in a savoury brown sauce, covered with bread-crumbs and baked.
aux choux	is the dish commonly known as Bubble-and-Squeak.
Œufs à l'Écossaise	are hard-boiled eggs coated with minced meat or forcemeat, bread-crumbed and fried, and then cut in halves. If covered with crushed vermicelli instead of breadcrumbs, and served with a sharp sauce, they are called *à la Garfield*.
Olives, or *Paupiettes*, *de bœuf*	are slices of beef spread with force-meat, rolled, stewed, and served in the sauce with olives. They may be garnished *aux cerises*, with a compote of cherries; *aux champignons*, with mushrooms, or *aux tomates*, with tomatoes.
Pain de bœuf à la Milanaise	is a mould of beef served with a garnish of macaroni. If served with a cheese sauce it is *à la Naples*.
Petits pains à la Ménagère	are little moulds of minced beef, served with brown sauce and mushrooms. The same preparation may be made into little rolls or cakes, wrapped in pork caul and fried, and served as *Crépinettes*, or dressed in little patties, as *Petites bouchées*, *à la Ménagère*.
Rissoles	
à l'Indienne	are curried rissoles.
à la Suisse	are flat cakes of mince, served with gravy.
Salade de bœuf à la Château	is composed of little rolled slices of beef, served on an aspic border with a mixed vegetable salad in the centre.

Soufflé à la Victoria is a cream of beef with beaten eggs, steamed in a mould decorated with truffle and macaroni, and served with a rich brown sauce.

Timbale de bœuf à la Milanaise is a mould lined with macaroni, and filled with a preparation of minced beef. If made with the addition of forcemeat balls, and served with tomato sauce, it is *à la Napolitaine.*

Tournedos à la sauce poivrade is prepared with slices of cooked fillet, dressed in a crown alternately with fried slices of bread of the same size, and Poivrade sauce in the centre. It may be served with olives or French beans, instead of Poivrade sauce, and would then be called *Tournedos aux olives*, or *aux haricots verts ;* or with Piquante, Hollandaise, or other sauce, and called after the sauce with which it is served.

Beef marrow as—

Moëlle de bœuf

à la Orly is cut in long pieces, dipped in batter and fried; served with tomato sauce in a sauce-boat.

Bombes à la moëllè are made of marrow with breadcrumbs and eggs, steamed in little bombe moulds.

Bouchées à la moëlle are small patties filled with marrow and a savoury cream sauce.

Croustades à la moëlle are made of the same preparation put into little cases of fried bread, breadcrumbs strewed on the top, and browned.

Friantines de moëlle à la St. Marc are slices of marrow laid on slices of tomato, covered with forcemeat, and fried in batter.

Quenelles à la moëlle are quenelles made of beef marrow with breadcrumbs, eggs, etc.

Ox-cheek, braised or stewed, and cut in small pieces is served as—

Tête de bœuf

à la Czarina, in a sharp brown sauce, with currant jelly, sultanas, and gherkins.

à la Portugaise, with Spanish onions.

à la St. Germain, with green peas.

Ox palates as—

Palais de bœuf

à la Lyonnaise, or *à la Marseillaise* are stewed, cut in round or oval pieces, and served in soubise sauce.

à la Orly, the pieces are fried in batter, and served with fried parsley and tomato sauce.

à la Ravigote are oval pieces, dipped in white sauce with chopped shallots and parsley, breadcrumbed and fried, and served with Ravigote sauce.

à la Robert are cut in round or oval pieces, and served with Robert sauce.

à la Vivandière, the pieces are coated with white sauce, breadcrumbed and fried, and served in a highly seasoned brown sauce with port wine.

en papillotes are oval pieces in white sauce with parsley and mushrooms, broiled in papers, and served with Italian sauce.

Croquettes de palais de bœuf are palates cut in pieces, spread with forcemeat and rolled, dipped in batter, and fried. They are also dressed in a vol-au-vent, or, if preferred, in several small ones, as *Petits vol-au-vents de palais de bœuf.*

Ox-tail is dressed as—

Queue de bœuf

à la jardinière, cut in joints, stewed, and served with brown sauce, and vegetables cut in small shapes.

à la Marseillaise, the pieces are masked with a purée of onions, breadcrumbed and fried; served in a highly seasoned brown sauce.

à la Milanaise, stewed, and served in white sauce with macaroni.

à la Ste. Ménehould, served in a brown sauce, covered with breadcrumbs and browned.

aux marrons, served in brown sauce with braised chestnuts.

aux pruneaux, served with pickled plums, and a rich brown sauce.

en haricot, or *en ragoût*, stewed, and served in the sauce with onions, carrots, and turnips cut in shapes.

en kari, curried, and served with rice.

Ox-tongue, cut in slices, is dressed as—

Langue de bœuf

à l'Italienne, in layers with slices of tomatoes and grated cheese, covered with breadcrumbs and baked.

à la Napolitaine, covered with cheese sauce and breadcrumbs, and served with macaroni and tomatoes.

à l'Orientale, in a rich brown sauce with tarragon vinegar, anchovies, hard-boiled white of egg and gherkins cut in dice, and capers.

au Parmesan, cooked with stock, wine, and grated Parmesan.

en papillotes, wrapped in papers with slices of bacon and broiled.

Bouchées à l'écarlate are little patties of tongue.

Turban de langue de bœuf

à l'Écarlate is composed of oval slices cut from two tongues, one pickled red, the other fresh, dressed in a crown alternately, and served with tomato sauce.

à la Macédoine is dressed in the same manner, and served with a white Macédoine garnish in the centre, and white sauce.

VEAL

Veau

à l'Anglaise is a fricassee of veal dressed with fried bacon.

à l'écarlate is dressed with tongue.

aux œufs pochés is served with poached eggs.

Blanquette de veau is a white fricassee of veal.

Côtelettes de veau

à l'Américaine are veal cutlets braised, coated with Mayonnaise sauce, and served cold with iced tomatoes.

à la Boulanger are sauté, and served in tomato sauce with a purée of apples in the centre of the dish.

à la Bretonne are breadcrumbed and fried, and served with a purée of turnips.

à la Drayton are thickly coated with a rich brown sauce, breadcrumbed and sauté.

à la Financière are larded, braised and glazed, and served with Financière sauce.

à la Holstein are breadcrumbed and fried, and served in a brown sauce, garnished with hard-boiled egg, anchovies, gherkins and capers.

à la Maintenon are coated with a sauce or savoury custard made with chopped mushrooms and ham, and are baked or grilled in papers. This dish is sometimes prepared with little slices of veal fricandeau.

Côtelettes de veau

à la Maréchale are breadcrumbed with grated cheese mixed with the crumbs, fried, and served with orange sauce.

à la Marquise are covered with a slice of ham and a coating of forcemeat, breadcrumbed and fried, and served in a white sauce with chopped ham.

à la Princesse are braised in white stock, coated with Mayonnaise sauce, and served cold with salad and aspic jelly.

à la Reine are breadcrumbed and broiled; served with truffles and mushrooms, and clear gravy.

à la Russe are spread with a preparation of horseradish, breadcrumbed, with grated Parmesan mixed with the crumbs, and fried; served with thin tomato sauce.

à la St. Clair are served with slices of fried ham, and tomato sauce.

à la St. Garat are larded with bacon and tongue, and braised; set in aspic ornamented with hard-boiled egg, truffles, etc., and cut out; served cold.

à la Ste. Lunaire are larded, sauté and glazed, laid on artichoke bottoms stuffed with a purée of mushrooms, and served with a rich brown sauce.

à la sans façon are breadcrumbed, with chopped shallots and parsley mixed with the crumbs, broiled, and dressed round mashed potato.

à la Talleyrand are seasoned with chopped mushrooms and shallots, and cooked and served in a white sauce with lemon juice and chopped parsley.

Côtelettes de veau

aux champignons are larded, braised and glazed, and served with a purée of mushrooms. They are also served with tomato, Jardinière, or other sauce, or with dressed cucumber or asparagus, and named after the sauce or garnish with which they are served. Larded veal cutlets are often called *Grenadins de veau* instead of *côtelettes.*

en papillotes are soaked in oil with lemon juice, mushrooms and herbs, wrapped in papers, and cooked in the seasoned oil.

Crème de veau is a cream of veal steamed in a mould.

à la Jardinière is steamed in a mould ornamentally lined with vegetables, and served with a thin brown sauce; this dish is frequently called *Chartreuse à la Bourgeoise.*

à la Périgueux, it is served with Périgueux sauce.

à la Richelieu, it is steamed in a mould lined with chopped truffles, and served with truffle sauce. These creams are also steamed in small timbale or bombe moulds. They may be lined in the same manner, or served with sauce or a vegetable garnish, or *à la Bourgeoise,* with mixed vegetables.

Croustades à la Napolitaine are little pastry cases filled with minced veal in a white cheese sauce.

Escalopes Ecossaises are slices of veal seasoned with spice, served in a savoury sauce, garnished with rolls of fried bacon, forcemeat balls, and lemon.

Haricot de veau

à la Citoyenne is a haricot of veal, dressed in tomato sauce, garnished with mushrooms and little rolls of fried bacon.

à la Normande is dressed in a white sauce with herbs and green peas.

Medaillons de veau en belle vue are slices from a galantine of veal, coated with a white sauce, and served on an aspic border with a salad in the centre.

Olives de veau are slices of veal spread with forcemeat, rolled and stewed.

à l'Alexandra are slices spread with forcemeat and olives, rolled and stewed, and served with macaroni, garnished with stewed tomatoes, French plums and olives.

à la Belle Eugénie are stuffed with a savoury custard with chopped bacon, truffles and pistachio nuts, and are cut in halves and served on a spinach border with a clear brown sauce with wine.

Pain à la Française consists of layers of slices of veal, bacon and calf's liver, in a mould of aspic.

Pain, or *Gâteau*, *de riz à la Ménagère* is a mould of rice with a preparation of minced or pounded veal in the centre.

Pain de veau is a mould of minced veal. Served *à la Napolitaine* it has a white sauce with cheese.

Petites gelées à la Bourgeoise are composed of minced veal in white sauce set in little moulds of aspic, and garnished with a vegetable salad.

Petits pâtés à la Bourgeoise are small patties filled with veal forcemeat.

Petits pâtés à la Turque are rice patties filled with minced veal in white sauce with currants or sultanas.

Pilau de veau

à la Bombay is veal cut in small pieces, and dressed with savoury rice with spice and raisins; it is garnished with slices or divisions of oranges, and shreds of lettuce and of orange peel.

à la Madras is dressed with curried rice, spice and raisins; garnished with rolls of fried bacon.

Quenelles de veau

à l'Américaine are poached quenelles of veal force-meat, coated with a red sauce, set in little cases of cooked cucumber, and served with a ragoût of mushrooms and truffles in the centre, and a red sauce.

à la purée de champignons are quenelles of veal served with a purée of mushrooms. They are also served *au jambon*, with ham sauce, with brown or white sauce, or with any dressed vegetable.

Chaudfroid de quenelles à la Carlsbad are cold quenelles served with a compote of cherries, or with cherry sauce.

Soufflé à la Bourgeoise is composed of minced or pounded veal in a rich white sauce, covered with a savoury meringue and browned; dressed in a soufflé dish.

Tendrons de veau

à la Naples are the tendons, or gristly part of the breast, cut in pieces, stewed, and served in a Soubise sauce with cheese.

Tendrons de veau

à la noble dame are small pieces coated with a white sauce, dipped in batter and fried. Dressed with fried watercress in the centre, and a cream sauce.

à la Poulette are cooked in a white sauce with onions, mushrooms, and herbs.

à la Russe are fried, and served with horse-radish sauce.

à la Toulouse are stewed in white sauce with mushrooms.

aux épinards are braised and glazed, and served with dressed spinach.

aux petits pois are stewed with peas, etc.

en kari are curried; served with a slice of fried bacon between each piece, and with rice in the centre.

en Mayonnaise are served cold in Mayonnaise sauce, with pickled onions and gherkins.

frits are soaked in vinegar and water, and fried.

Timbale à l'Indienne is a mould of minced veal or veal forcemeat, served with Indian sauce, and garnished with Indian pickles.

Timbale à la Talleyrand is a case of pastry, filled with veal forcemeat and tongue. Made in a case of fried bread, it is called *Croustade à la Talleyrand.*

Calves' Brains are dressed as—

Cervelles de veau

à la Polonaise, cut in dice, dressed with a cream sauce in a border of rice with chopped truffles, and served with tomato sauce.

à la Provençale, cooked in stock with wine, oil, herbs, and garlic, and served in the sauce.

à la Ravigote, boiled, cut in slices, and arranged in a circle, with Ravigote sauce.

Cervelles de veau

en caisses au gratin, cut in small slices and baked in paper cases with a white sauce, with breadcrumbs on the top.

Croustades de cervelles is the same preparation dressed in little cases of pastry or fried bread.

Croquettes de cervelles are croquettes of brains with breadcrumbs, milk, eggs, etc., breadcrumbed and fried.

Fritôt de cervelles are fritters made of pieces of the brains soaked in vinegar, dipped in batter, and fried.

Vol-au-vent de cervelles à la crème is a vol-au-vent of brains with Béchamel sauce and mushrooms.

They are also served with Matelote, black butter, or other sauce, and take their name from it.

Calves' Ears dressed as—

Oreilles de veau

aux champignons are boiled, and served in a brown sauce with yolks of eggs and mushrooms.

en marinade are cut in strips, steeped in seasoned vinegar, dipped in batter, and fried; served with tomato sauce.

farcies are stuffed with forcemeat, breadcrumbed and fried, and served with gravy.

Calves' Feet as—

Pieds de veau

à la bourgeoise are stewed with bacon, veal, carrots, and onions, and served in the sauce with the vegetables and meats.

à la Tartare are breadcrumbed and broiled, and served in Tartare sauce.

aux tomates are boiled, and dressed in tomato sauce.

Pieds de veau

en friture, or *en marinade* are small pieces steeped in vinegar and water, dipped in batter, and fried.

en hoche-pot are stewed in brown sauce with bacon and vegetables.

Calf's Head for an entree is boned, boiled, and cut in pieces. It is dressed as—

Tête de veau

à la Hollandaise, with Hollandaise sauce.

à la Naples, in white sauce with grated cheese, in a border of savoury tomato rice, garnished with olives and pickled gherkins.

à la poulette, in white sauce with yolks of eggs, onions, and mushrooms.

à la Sainte-Ménehould, the pieces coated with a white sauce, breadcrumbed, sprinkled with melted butter, and browned.

Turban de tête de veau à la Maître d'hôtel is slices of calf's head dressed in a crown, and served with Maître d'hôtel sauce.

Calf's Kidney is served as—

Rognon de veau

à la Nivernaise, stewed and served with carrots and turnips cut in small shapes.

à la Tuileries, minced with bacon, and served in a parsley sauce, with a border of purée of mushrooms, garnished with potato straws.

à la Turque, stewed with rice.

en caisses, small round slices in brown sauce with chopped shallots, mushrooms, etc., baked in paper cases, the tops sprinkled with breadcrumbs.

sauté, minced, and sauté with butter, wine, brown sauce, etc.

Calf's Liver cut in slices is dressed as—

Foie de veau

à l'Anglaise, or *au lard*, sauté, and served with slices of bacon.

à l'Italienne, cooked with oil, wine, bacon, mushrooms and herbs, and served in the sauce.

à la Lyonnaise, served in a brown sauce with chopped onions.

à la Périgueux, larded with pieces of truffle, braised, and served with truffle sauce.

Côtelettes de foie à la Valentine are cutlet moulds of liver forcemeat, served cold on an aspic border, with a compote of French plums stewed in claret in the centre.

Pain de foie de veau is a steamed mould of liver forcemeat, served with thin brown sauce.

Cooked with bacon and a few vegetables and herbs, pounded and passed through a sieve, it is used, with the addition of truffles, as a substitute for foie gras. It may be dressed in *croustades*, *bouchées*, and in a variety of ways.

Calf's Sweetbreads dressed as—

Ris de veau

à l'Anglaise are breadcrumbed and roasted, and served with gravy.

à la Constance are larded with strips of truffle and tongue, braised, and served with white sauce, garnished with braised olives, and little heaps of chopped truffle and tongue.

à la Dauphine are larded and braised, and served with a purée of sorrel.

à l'Espagnole are larded, braised in stock with veal, bacon, onions and herbs, and served in the sauce.

Ris de veau

à la Métropole are braised and glazed, cut in slices, coated with a red sauce and then with cheese cream, browned, and served on a rice border with a ragoût of mushrooms, olives, and truffles in the centre.

à la Montpensier are larded and braised, and served with rice, and a white sauce with truffles or mushrooms.

à la Provençale are braised in stock with bacon and garlic, and served in the sauce. Shallots may be used instead of garlic.

à la St. Cloud are larded and braised, and served with truffles and tomato sauce.

à la Toulouse are larded and braised, and served with a Toulouse garnish, or a white sauce with mushrooms and quenelles.

à la Villeroi are slices coated with Allemande sauce, breadcrumbed and fried; served with a white sauce and any dressed vegetable.

en caisses are small round slices in brown or white sauce with chopped mushrooms, baked in paper cases, sprinkled with breadcrumbs.

en chaudfroid are braised, cut in slices, masked with white sauce and aspic, and served cold on an aspic border, with a vegetable macédoine in the centre, seasoned with oil and vinegar.

en fricandeau are larded, braised, and glazed; served on a purée of spinach or tomato.

frits are dipped in batter and fried; served with tomato sauce.

Ris de veau

piqués à la Turque are larded, braised, and glazed, cut in halves and dressed on a border of forcemeat, with rice in the centre, and suprême sauce over the rice.

piqués aux truffes are larded, braised, and served with truffle sauce. Jardinière or Financière sauce, dressed peas, or cucumber may be substituted for the truffle sauce, altering the name according to the sauce or vegetable with which they are served.

Blanquette de ris de veau aux truffes is composed of round slices of sweetbread cooked with slices of truffles in white sauce with cream and yolks of eggs; garnished with fried croûtons of bread.

Côtelettes de ris de veau are slices of sweetbread, or cutlet shapes of minced sweetbread with white sauce, breadcrumbed and fried. They are served with plain gravy, or with a white sauce. Served with Indian sauce, they are *à l'Indienne.*

Croustades de ris de veau are pastry cases filled with sweetbread in white sauce with chopped truffles or mushrooms.

Escalopes de ris de veau

à la Princesse are slices of sweetbread set in aspic, garnished with slices of truffles, and served with asparagus points and Mayonnaise sauce.

au suprême are sauté slices served with suprême sauce.

aux champignons are served with mushroom sauce.

Hâtelettes de ris de veau are larded slices of sweetbread, roasted and served on little skewers.

Petites caisses à la St. Clair are little pastry cases filled with sweetbread, cut in dice, in white sauce, garnished with little balls of cucumber.

Petites caisses à la Whitstable are little cases filled with sweetbread in Mayonnaise sauce with oysters, and garnished with chopped truffles.

Soufflé glacé des Rois is an iced soufflé of sweetbread, foie gras, and truffles, cut in dice, with oysters, whipped cream, and aspic.

Vol-au-vent à la Toulouse is a vol-au-vent case filled with a Toulouse garnish, or with a preparation of sweetbread and mushrooms in white sauce.

Calf's Tail, cut in pieces and boiled, is served as—

Queue de veau

à la Bretonne, with a purée of turnips, and white sauce with chopped herbs.

à la Fermière, dressed in a brown sauce with onions and mushrooms.

à la Madras, dressed in a curry sauce with sultanas and chutney, and served with rice.

en Blanquette, in a white sauce with yolks of eggs and chopped parsley.

Calf's Tongue as—

Langue de veau

à la jardinière is stewed in white stock, cut in oval slices, glazed, and served with a Jardinière garnish.

à la Milanaise is stewed, cut in slices, and served with macaroni, and a white sauce with grated cheese.

à la Provençale is cut in slices, and served cold with Mayonnaise sauce flavoured with shallots or garlic, and garnished with gherkins, olives, and aspic.

à la Russe is served with horseradish sauce.

sauce tomates is larded, stewed, cut in two, and served in tomato sauce. It is also served with Mushroom, Ravigote, or Piquante sauce.

MUTTON

Aspic en chaud-froid à la Juive is composed of mutton cut in dice, with capers, and a rich anchovy sauce with aspic, set in moulds lined with tomato aspic, and served with a tomato salad, garnished with aspic.

Bobotjes à l'Indienne are made of pounded mutton, curried, steamed in little moulds, and served with a curry sauce.

Carbonade de mouton à la Czarina is a stuffed and braised loin of mutton, cut into little cutlets, and served in a brown sauce with sultana raisins, chopped gherkins, and olives. These slices may be dressed with Piquante, Poivrade, or other sauce; or may be served cold *en Mayonnaise*, with a salad in the centre and Mayonnaise sauce.

Cassolettes à l'Irlandaise are little patty shapes of mashed potato, filled with minced mutton.

Chartreuse aux épinards is a mould of spinach, the centre filled with minced or pounded mutton and brown sauce.

Chaudfroid de côtelettes

à l'aspic are mutton cutlets spread with force-meat in a mound, coated with brown sauce, and served cold on a border of the forcemeat, garnished with aspic.

à la Fermière, the cutlets are coated with Maître d'hôtel sauce with cream, and served cold, dressed in a crown with a salad in the centre. If coated with brown sauce, they are called *à la Russe;* or with sauces of two or three different colours, *à la Pompadour.*

Côtelettes de mouton

à la Bohémienne are cutlets soaked in marinade, breadcrumbed and broiled; served in a sauce of some of the marinade, with tomato and brown sauce, and currant jelly.

à la Bretonne are breadcrumbed and fried, and served with mashed turnips, or with a purée of white haricot beans.

à la Catalane are coated with a white sauce with minced ham and mushrooms, and grated cheese, and are served with a clear gravy.

à la Cussy are served in Béchamel sauce with chopped ham, mushrooms, and olives.

à la Dreux are served with mashed potatoes, and are garnished with chopped ham and gherkins.

à la Durcelle are put into paper cases, and baked in a rich brown sauce with chopped onions, mushrooms, and herbs.

à la Financière are braised, and served with Financière garnish.

à la Jardinière are served with a mixed vegetable garnish, and clear brown sauce.

à la Juive are coated with forcemeat, glazed, and served with a Macédoine garnish.

à la Maintenon are split, stuffed with Duxelles sauce, broiled, and served with a Jardinière or Financière garnish.

à la Marquise have a slice of ham laid on each cutlet, and veal forcemeat spread on it in a mound; they are sprinkled with breadcrumbs and browned, and served in white sauce with chopped ham.

à la Milanaise are served with macaroni, dressed in white sauce with grated cheese.

Côtelettes de mouton

à la Napolitaine are served with Chevreuil sauce, garnished with strips of truffle, tongue and macaroni.

à la Nelson are coated with a tomato cream sauce, sprinkled with grated cheese and browned; served with any dressed vegetable.

à la Palestine are served with Jerusalem artichokes cut in little balls, and white sauce.

à la Pompadour are split, stuffed with Soubise sauce, and served with Financière garnish.

à la Prince de Galles can be made with pieces of stewed breast of mutton, cut in the shape of cutlets, breadcrumbed, and fried; served with a purée of turnips and gravy.

à la Provençale are coated with an onion sauce, breadcrumbed, with grated Parmesan mixed with the crumbs, and browned; served with fried potatoes. Served with Soubise sauce, they are *à la Marseillaise.*

à la Réforme are breadcrumbed, with chopped ham mixed with the crumbs, fried, and served with Réforme sauce. They may have a Réforme garnish in the centre.

à la Rothschild are spread with a purée of foie gras, and broiled in paper cases.

à la Soubise are stewed in stock with vegetables, and served with thick Soubise sauce.

à la Vicomtesse are coated with a sauce of stock with chopped ham and mushrooms, cream and yolks of eggs, breadcrumbed and fried; served with paper frills round the bones.

Côtelettes de mouton

à la Viennoise are larded and braised, and served in a brown sauce with currant jelly.

au Parmesan are breadcrumbed with grated Parmesan mixed with the crumbs, fried, and served with a cheese sauce.

aux petites racines are served on a mashed potato border, with carrots and turnips cut in shapes, and brown sauce.

aux pointes d'asperges are served with a garnish in the centre of asparagus cut up and dressed in white sauce.

aux truffes are served in brown sauce, with truffles cut in slices.

braisées aux navets are larded, braised, and dipped in aspic with Poivrade sauce; served cold, with dressed turnips and broken aspic.

en robe de chambre are covered with forcemeat, breadcrumbed and browned; served with gravy.

panées grillées are breadcrumbed and broiled, and served with clear gravy.

sauce tomates are grilled, and served with tomato sauce.

They are also served with any kind of dressed vegetable or purée of vegetable, or with Hollandaise, Italienne, Lyonnaise, Maître d'hôtel, or other sauce. They are named after the sauce or vegetable with which they are served.

Croustade à la Turque is a baked case of rice, filled with a preparation of minced mutton. The same preparation is served in little balls of rice as *Ballettes à la Turque.*

Croustades à la Ménagère are pastry cases filled with mince, with poached eggs on the top.

Croustades à la semoule are patties made of semolina filled with mince in brown sauce.

Épigrammes de mouton à la Smyrne are cutlets from a boned breast of mutton, half of them sauté, and half breadcrumbed and fried; served in a sharp white sauce with raisins and pickled onions.

Escalopes de mouton

à l'Américaine are thin slices of mutton, generally of a round or oval shape, served with stuffed tomatoes, and a brown sauce.

à la Bourgeoise are served with brown gherkin sauce.

à la Galloise are served on croûtes of fried bread, with a ragoût of mushrooms and olives in the centre, and brown sauce.

à l'Indienne are dressed in a curry sauce, and served with rice.

à la Normahal are served with savoury tomato rice and a spiced tomato sauce.

à la Palestine are served with a purée of Jerusalem artichokes.

à la Thérèse are served in a rich brown sauce with chopped ham and olives.

aux fines herbes are cooked with butter, flour, stock, chopped mushrooms, and herbs, and are garnished with fried croûtons of bread.

Filets, or Petits filets, de mouton

à l'Alméria are slices cut from the fillet or under part of the loin, larded and braised, and served with a compôte of grapes.

à la chasseur, or *au chevreuil* are larded, soaked in marinade, and braised; served with Chevreuil sauce and French beans.

à la Française are broiled, and served with fried potatoes. Mutton chops cut from the loin can be used for this dish.

à la Macédoine are braised, and served with a Macédoine garnish.

Filets, or Petits filets, de mouton

à la minute are cooked in stock with bacon, and served in the sauce.

à l'Orient are dressed with savoury tomato rice, and curry sauce with olives.

aux champignons are served with mushrooms; *aux épinards*, with spinach.

Fricassée de mouton au riz is a white fricassee of mutton with rice.

Haricot de mouton is haricot mutton.

à l'Allemande, it is served in a sharp brown sauce with currant jelly and prunes.

à la Vénitienne, in a brown sauce with stewed figs or dates.

Kabobs à l'Indienne are little pieces of curried mutton, put on skewers with button onions and slices of tomatoes; served with rice and curry sauce.

Navarin de mouton is another name for haricot mutton, but a Navarin should be served with turnips only, whereas for a haricot any vegetables may be used.

Noisettes de mouton

à la Parisienne are little round slices from a neck or loin of mutton, dressed on croûtes of fried bread with slices of tomatoes, and served with Suprême sauce.

à la Soyer are braised, and served in a brown sauce, with strips of ham, white of egg, and gherkin.

à la Syrienne are served with savoury rice, and Indian sauce with sultanas or raisins. They may also be dressed in many of the ways suggested for cutlets.

Pâté à la Romaine is a baked mould of macaroni filled with layers of mince and macaroni.

Pâtés de Cornouailles are Cornish pasties of minced mutton in a potato crust.

Petits pâtés à l'Indienne	are patties filled with curried meat.
Petits pâtés à la Windsor	are small covered patties filled with minced mutton in a brown sauce with chopped mushrooms.
Pilau de mouton à la Turque	is a mutton pilau — small pieces dressed with savoury rice cooked with spice, saffron, raisins, etc.

Ragoût de mouton

à l'Algérienne	is stewed mutton, served with a compote of prunes.
à l'Américaine	is served with a purée of tomatoes.
à l'Irlandaise	is Irish stew.
à la Turque	is served with rice and stuffed cucumbers.

Sheep's Brains as—

Cervelles de mouton

en caisses	are cut in small pieces, baked in little soufflé cases with Béchamel sauce, the tops sprinkled with breadcrumbs.

Sheep's Kidneys dressed as—

Rognons de mouton

à la brochette	are cut open, breadcrumbed, and broiled, and the hollow of the kidneys filled with a lump of Maître d'hôtel butter.
à la Dufferin	are cut in slices, sauté, and served with brown caper sauce and fried potatoes.
à l'épicurienne	are cut open, breadcrumbed, and broiled, and the hollows filled with Tartare sauce; served with devil sauce.
à la Princesse	are slices sauté, and served on a border of spinach with a rich brown sauce.
à la St. Georges	are dressed in Espagnole sauce with truffles and oysters, and garnished with croûtons and slices of tomatoes.

Rognons de mouton

à la Vénitienne are cut in halves, fried in butter with chopped shallots, and dressed on a vegetable border, with a brown sauce with anchovy butter.

au vin de Champagne are cut in slices and served in a white sauce with champagne, or other white wine, and mushrooms.

en ragoût are thin slices cooked in butter, with wine, flour, chopped mushrooms, shallot, etc.

sautés à l'oseille are slices sauté, and served with a purée of sorrel.

Petits pâtés, or *bouchées*, *aux rognons* are little patties filled with sliced or minced kidneys in white or brown sauce.

Sheep's Tongues are served as—

Langues de mouton

à l'Allemande, braised, and served with a compote of pears and brown sauce.

à la Bohémienne, stewed and served with currant sauce.

à la Boston, larded, braised, and served with a compote of cranberries, and Espagnole sauce.

à la Bruxellaise are stewed and served with Brussels sprouts.

à la Gasconne, braised, cut in fillets, and dressed in a brown sauce with chopped mushrooms and herbs, covered with breadcrumbs and browned.

au Parmesan are braised, and served in a cheese sauce.

braisées are larded, braised, and served in the sauce with capers.

en ragoût are stewed with bacon and vegetables.

LAMB

Agneau

en fricassée à la poulette is minced lamb served in a border of rice, with Poulette sauce.

Blanquette d'agneau is composed of small round slices of lamb, and of ham and tongue, in Béchamel sauce with chopped parsley and lemon juice. It is sometimes served in a baked shape of rice, or in a croustade, or fried shape of bread.

à l'Indienne is a white curry of lamb; served with rice.

à la Viennet is small square pieces of lamb in white sauce, with layers of pieces of hard-boiled eggs of the same size, covered with a cheese sauce.

Cassolettes à la Florentine are little cases filled with mince in a savoury sauce, with a purée of vegetable piled on the top. Any mince may be used, and the purée may be of one vegetable only, or of several vegetables of different colours, such as turnip or potato, carrot or tomato, green pea or spinach, and mushroom. If whipped whites of eggs are substituted for the vegetable purée, they are called *Cassolettes méringuées.*

Chaufroix d'agneau

à la Carlton is made with little round slices of lamb, coated with mayonnaise aspic, and served cold with strips of celery, cucumber and beetroot, in mayonnaise sauce with capers.

à la Marie, the slices are covered with a white curry sauce, and served cold with rice and stuffed olives.

Côtelettes d'agneau

à l'Angélique are lamb cutlets broiled, and served in a rich brown sauce, garnished with cucumber.

à l'aspic are cutlets from a larded and roasted neck of lamb, coated with Provençale sauce, and served cold with aspic.

à la Boulangère are dipped in oil and then in flour, broiled, and served with a cream sauce.

à la Châtelaine are coated with a white sauce with Soubise sauce, and served cold with a compote of prunes or cherries, garnished with aspic.

à la Constance are sauté, and served in Béchamel sauce with cock's combs, foie gras, and mushrooms.

à la Delmonico are coated with a savoury tomato sauce, and served cold on a red aspic border, garnished with a purée of green peas.

à la Dubois are spread in a dome shape with a thick white mushroom sauce, sauté, and glazed.

à la Duchesse are coated with Duxelles sauce, breadcrumbed and fried; dressed on a high vegetable border, with macédoine vegetables in the centre, and white sauce.

à la Maltaise are fried, and served in a white sauce with wine and orange juice and shreds of orange peel.

à la Maréchale are breadcrumbed with grated cheese added to the crumbs, fried, and served with orange sauce.

à la Pompadour are coated with veal forcemeat with truffles, and served in papers.

Côtelettes d'agneau

à la Princesse are coated with white mushroom sauce, breadcrumbed and fried, and served with dressed asparagus in the centre, and Béchamel sauce. For the cold entrée of this name the cutlets are sauté, and served in Mayonnaise sauce.

à la Robert are breadcrumbed, broiled, and glazed, and served with Robert sauce.

à la Verdi are coated with a white sauce with Parmesan, and served with rice dressed with tomato sauce.

au Parmesan are coated with a white sauce with grated Parmesan, breadcrumbed, and fried.

aux petits légumes are breadcrumbed and fried; served with carrots and turnips cut in long shapes in the centre, and brown sauce.

en belle vue are larded with tongue, ham or truffles, and braised; set in aspic and cut out. Served cold, with Mayonnaise sauce or Jardinière garnish.

farcies aux truffes are larded, coated with a purée of truffles, breadcrumbed, and fried; served with brown sauce. A purée of artichokes, asparagus, mushrooms, or turnips may be used instead of truffles, and the name altered accordingly.

Superlative are coated with Allemande sauce with chopped mushrooms and herbs, breadcrumbed, and fried; served with white sauce, and dressed spinach in the centre.

Lamb cutlets may also be dressed in any of the ways suggested for mutton cutlets.

Côtelettes de riz à la Turque are cutlet shapes of minced lamb, coated with rice, breadcrumbed, and fried. These little cutlets may be dressed on croûtes of fried bread, and served with brown sauce and stuffed tomatoes as *Côtelettes à l'Américaine.*

Epigrammes d'agneau

à l'ancienne are cutlets cut from a boned breast of lamb, half of them sauté, and half breadcrumbed and fried; served with small round slices of lamb in the centre in white sauce with mushrooms.

à la Dauphine are coated with white sauce, breadcrumbed and fried, and are served with a purée of green peas.

à la Valenciennes are served with Valenciennes garnish. They may be served with stewed cucumber, *aux concombres*, or with any other dressed vegetable.

Filets d'agneau en chaudfroid are fillets of lamb masked with Mayonnaise sauce and aspic, and served on an aspic border with a vegetable Mayonnaise in the centre.

Fricassée d'agneau

à la Villeroi is a white fricassee of lamb, covered with breadcrumbs and grated cheese.

à la Milanaise is dressed with macaroni.

Noisettes d'agneau

à la Béatrice are little round slices from the neck or loin, dressed with slices of cucumber on croûtes of fried bread; served with brown sauce, and a garnish of potato balls, and artichoke bottoms filled with peas.

à la Connaught are coated with mint aspic, and served cold on artichoke bottoms seasoned with oil and vinegar.

Noisettes d'agneau
à la Murillo are coated with a brown sauce with chopped ham and olives, breadcrumbed and browned, and served in a white sauce with grated Parmesan.

Petites croustades à la Dresden are little cases of bread, soaked in milk, breadcrumbed and fried, and filled with minced lamb in a well-seasoned white sauce.

Petites croustades à l'Italienne are little cases of rice dressed with tomato sauce, breadcrumbed and fried; filled with mince in white sauce, covered with whipped whites of eggs, and browned.

Roulades d'agneau are thin slices of lamb, rolled, breadcrumbed and fried, and served on little skewers.

Tendrons d'agneau aux pointes d'asperges is a braised breast of lamb cut up, and the pieces arranged in a crown alternately with fried slices of bread, with dressed asparagus in the centre.

Timbales à la Pompadour are little moulds lined with macaroni and filled with minced lamb or any white meat, steamed, and served with a white sauce.

Timbales en aspic à la Ménagère are little timbale moulds of mince set in aspic. If made in cutlet moulds, the dish is called *Chaud-froid de côtelettes à l'aspic.*

Lamb's Brains as—

Cervelles d'agneau
à l'Innocent are cut in thin slices and put in paper cases with white sauce, chopped parsley and lemon juice, sprinkled with breadcrumbs and browned.

en Chartreuse are dressed with white sauce in the centre of an ornamental mould of vegetables.

Lambs' Ears are stewed and served as—

Oreilles d'agneau

à la Marquise, on a border, with a peeled plover's egg in each ear, and white sauce with cream, cocks' combs and mushrooms in the centre.

à la Ravigote are served on a forcemeat border, with Ravigote sauce.

farcies are filled with a stuffing of veal forcemeat, breadcrumbed, and fried; served on a border with Italian sauce.

Lambs' Feet as—

Pieds d'agneau

en marinade are soaked in marinade, dipped in batter and fried, and served with tomato sauce.

farcis are stuffed, stewed, and served in Hollandaise sauce with chopped gherkins.

Casserole de riz aux pieds d'agneau are stewed and served in a casserole, or baked shape, of rice.

Lamb's Sweetbreads are dressed as—

Ris d'agneau

à l'aspic, set in aspic, garnished with truffle, etc., and served with salad.

à la Chinoise, larded and braised, set in little moulds of aspic ornamented with hard-boiled egg, beetroot, etc., and served cold, with rice in the centre of the dish.

à la crémière, braised, and served in white sauce with whipped cream.

à la Fermière, larded and braised, and served on broiled mushrooms set on croûtes of fried bread, with a rich gravy.

la Hollandaise, braised, dressed in a crown alternately with crayfish, and served with a green Ravigote sauce with chopped herbs.

Ris d'agneau

à la jardinière, larded, braised, and glazed, and served with a Jardinière garnish.

à la Munich, larded and braised; served with rice, and cocoanut sauce.

aux huîtres, dressed with oysters in a white sauce.

en bigarrure, half of them are larded and braised, and half breadcrumbed and roasted; dressed alternately, and served with tomato sauce.

Casserole, or *Croustade*, *aux ris d'agneau*, they are dressed with cocks' combs or mushrooms, and Allemande sauce, in a baked shape of rice or case of fried bread.

They are also served *aux concombres*, *aux petits pois*, *aux pointes d'asperges*, etc., with dressed cucumber, peas, asparagus, or other vegetable, and in many of the ways suggested for *ris de veau*.

Lambs' Tongues as—

Langues d'agneau

à la Dauphine are braised, cut in halves, and glazed; served on a potato border, with a dressed vegetable in the centre, and a rich gravy with wine and tomatoes.

à la Persane are braised, cut in halves, and dressed in a circle, covered with a white sauce with yolks of eggs, chopped parsley and mushrooms, sprinkled with breadcrumbs and browned; served with Béchamel sauce.

PORK

Côtelettes de porc

à l'Américaine are pork cutlets sauté, masked with a tomato sauce with aspic, and served on an aspic border with tomatoes in the centre.

Côtelettes de porc

à la Bolognaise	are breadcrumbed, with grated Parmesan mixed with the crumbs, and fried; served with brown sauce and a garnish in the centre of short pieces of macaroni, mushrooms and tongue, with tomato sauce and grated cheese.
à la Dauphinoise	are braised, and served with chestnuts, and a rich brown sauce with orange juice and shreds of the peel.
à la Mancelle	are braised, and served with a purée of chestnuts in the centre, and brown sauce.
à la Marseillaise	are breadcrumbed and fried, and served with a purée of onions.
à la Navarraise	are pickled and braised, and served with rice and tomato sauce.
à la Pasha	are served with a compote of stewed dates in the centre, and a rich brown sauce with wine.
à la Robert	are broiled, and served with Robert sauce.
au petit maître	are breadcrumbed and fried, and served in a sauce of white wine with oil, lemon juice, and chopped herbs.
aux coings	are breadcrumbed and fried, and served with a compote of quinces.

Pork cutlets may be served with Poivrade, Tomato, Ravigote, Piquante, Indienne, or Rémoulade sauce, and are named according to the sauce with which they are served.

Crépinettes

à la Française	are fried balls or cakes of sausage meat, served with fried potatoes.
à la sauce piquante	are served with piquante sauce.
aux épinards	are served with spinach.

Croustades de porc à la Diable are little fillets of pork on croûtes of fried bread, covered with a tomato sauce with cayenne, and sprinkled with grated cheese and bread-crumbs.

Escalopes de porc

à l'Indienne are oval slices breadcrumbed and fried, and served with Indian sauce.

à la Lyonnaise are breadcrumbed and fried, dressed on a border, covered with Soubise sauce, sprinkled with breadcrumbs and browned.

à la Nivernaise are served with a purée of carrots, and a savoury brown sauce.

Filets de porc

à la Hanovérienne are small fillets cut from the loin, larded, braised and glazed; dressed in a crown with white pickled cabbage in the centre, and brown sauce. They are *aux épinards*, or *aux pommes*, with spinach or apple sauce in the centre instead of cabbage.

à la Maltaise are served in a savoury white sauce with orange juice, and chopped orange peel, mushrooms, and parsley.

à la Maréchale are breadcrumbed and broiled, and served with orange sauce.

Noisettes de porc

à l'Alphonse are round slices from the neck or loin, braised, and served with a compote of bananas and olives in the centre, and a rich gravy with wine and orange juice.

à la Claremont are served on croûtes of fried bread with slices of tomatoes, and brown onion sauce.

à la Grimod are served with mushrooms in the centre, and a sauce of yolks of eggs with butter, lemon juice and spice.

Noisettes de porc
à la Smyrne are served on a border of savoury rice, with raisins and pickled onions, and a sharp white sauce.

Ragoût de porc
à la Portugaise is a stew of pork with Spanish onion.
aux cornichons is dressed with pickled gherkins.

Saucissons à la Créole are small sausages cooked with tomatoes, and served in a potato border, covered with a purée of the tomatoes.

Ham for an entrée as—

Crèmes de jambon en Mayonnaise is made into little creams, and served cold with salad and Mayonnaise sauce, garnished with aspic.

Escalopes de jambon
à la Berlin are little oval slices, served on a border of spinach, with a thick purée of tomatoes in the centre.
à la Philadelphia are oval slices served on a forcemeat border with a compote of cranberries in the centre, and a sauce of half glaze with wine.
au Champagne are served in a rich brown sauce with champagne.

Mousse de jambon à la Valentine is a cold soufflé of ham with whipped cream, set in a mould lined with chopped pistachio nuts and aspic. It is garnished with green and white aspic, and a compote of pineapple is served with it.

Petites mousses de jambon à l'Espagne are composed of a rich soufflé mixture of ham and chicken, steamed in little moulds lined with green peas, and served on artichoke bottoms, with a savoury brown sauce.

Petits pains de jambon aux épinards are made of minced or pounded ham, steamed in little moulds and served with spinach.

Quenelles de jambon
à la D'Artois are quenelles of ham served with peas.
aux champignons are served with mushrooms.

Ham is also dressed as a soufflé, and in iced soufflés.

Pigs' Ears dressed as—

Oreilles de porc

à la Lyonnaise are cut in strips, and cooked in stock with slices of onion.

à la Ste Ménehould are breadcrumbed and baked, and served with Rémoulade sauce.

braisées are braised and served in the stock, on dressed spinach.

Pigs' Feet are dressed as—

Pieds de cochon

à la Marseillaise, stuffed and served with Soubise sauce.

à la Orly, pickled, breadcrumbed and fried, and served with tomato sauce.

en hoche-pot, stewed in brown sauce with vegetables and herbs.

en marinade, soaked in marinade, fried in batter, and served with Robert or Piquante sauce.

POULTRY

CHICKENS

Cut in joints, or neatly shaped pieces, they are dressed in the following ways—

Poulet

à la bonne femme, stewed and served in white sauce.

à la Chabert, cooked in oil with tomatoes, chopped parsley, and shallots.

à la Cocasse, cut in shreds, mixed with chopped mushrooms, oysters, and grated ham, and a rich white sauce, and served in little cases, covered with breadcrumbs.

Poulet

à la Duchesse, stewed and served cold, covered with a rich white sauce of the stock with cream and yolks of eggs, garnished with cocks' combs, button mushrooms, and aspic.

à la Marengo, cooked in oil, and served in Italian sauce with the oil in which it was cooked.

à la Pondichéry, sauté, and served with a border of rice, and brown sauce with purée of apples, orange juice, and shreds of orange peel.

à la Princesse is prepared with fillets of chickens cut in oval slices, coated with a sauce of aspic and cream, set in aspic and cut out; served cold on an aspic border with salad.

à la Provençale, covered with a white onion sauce, sprinkled with breadcrumbs and browned.

à la Tartare, breadcrumbed and broiled, and served with Tartare sauce and pickles.

à la Tyrolienne, breadcrumbed and fried, and served with tomato sauce and fried parsley.

au chasseur, soaked in oil with onions and herbs, breadcrumbed and broiled; served in Madeira sauce with chopped ham.

en kari is curried, and served with rice. Garnished with little heaps of grated cocoanut and of sultanas, it is *à la Simla*.

en marinade, soaked in vinegar with herbs and seasoning, and fried in batter.

sauté aux truffes, sauté, and served in brown sauce with truffles.

Aspic à l'Américaine is a chicken cream set in a pipe mould lined with jelly, served with a Mayonnaise of oysters in the centre, and surrounded with slices of tomatoes garnished with watercress.

Aspic à la Royale is prepared with small round slices of fowl, slices of truffle, mushrooms, and cocks' combs, with Béchamel sauce and aspic; cut in oval pieces and dressed in a mould of aspic, ornamented with hard-boiled white of egg and truffles.

Ballotine de volaille à la Russe is made with the legs of fowls, boned, stuffed, braised, and when cold cut in slices, and served with alternate slices of tomato, and a vegetable garnish in the centre.

Blanc, or *Blanquette*, *de volaille aux concombres* is made with slices from the breast of a roast fowl, with pieces of cucumber, in a white sauce with cream.

Bordure de riz à la Reine is a round wall of rice filled with minced, or a purée of, fowl. It is sometimes garnished with plovers' eggs round the edge.

Boudins de volaille

à la Czarina are made of chicken forcemeat cut in strips, coated with Béchamel sauce, breadcrumbed and fried, and Béchamel sauce with chopped olives is served with them.

à la Lucullus are little moulds of chicken forcemeat with a purée of truffles in the centre of each; served in a croustade, or shape of fried bread, with Allemande sauce.

à la Richelieu are oblong pieces of chicken forcemeat, dressed in a crown with Périgueux sauce.

Brandade de volaille is a chicken cut in joints, seasoned with curry powder, grilled, and served with watercress and Tartare sauce.

Capolitade de volaille is made of a roast or boiled fowl, cut up, and served in Italian sauce with capers, or in brown sauce with wine, garnished with croûtons of fried bread.

Chartreuse de volaille is an ornamental mould of mixed vegetables with pieces of chicken in white sauce in the centre.

Chaudfroid de fricassée is a fowl cut up, coated with a white sauce, and served cold, garnished with aspic.

Chaudfroid de volaille

à l'écarlate, the pieces are coated with white sauce and aspic, and served cold, dressed in a circle with alternate slices of tongue.

à la Marie, the pieces are coated with a curry sauce, and served with rice and stuffed olives.

à la Pompadour, the pieces are coated with sauces of several different colours, and garnished with aspic.

en Mayonnaise, the pieces are coated with Béchamel sauce, and served on a salad with Mayonnaise sauce, or with aspic whisked to a froth with tarragon vinegar and oil.

Cigarettes à la Reine are made of chicken forcemeat with white sauce and chopped truffles; cut in pieces the shape of cigars, breadcrumbed and fried.

Côtelettes de volaille à la Dauphine are made with the legs of fowls from which the thigh-bone has been removed. They are dipped in Allemande sauce, breadcrumbed, and fried; served with a dressed vegetable in the centre, and white sauce.

Crème de volaille is a purée of chicken with cream, steamed in a mould decorated with truffles, tongue, etc.

Crème Françillon is a cream of chicken steamed in little moulds decorated with pea shapes of cucumber, with asparagus points and white sauce in the centre of each mould. They are served on a border of forcemeat, with stewed cucumber and asparagus points in the centre.

Crêpes à la Reine are small pancakes folded over minced chicken in white sauce, cut in halves and served in a crown.

Croquettes de volaille are made of minced chicken, with ham or tongue, and are breadcrumbed and fried. Dressed with tongue, and served in a white sauce with chopped tongue, they are called *à l'écarlate.*

aux truffes are made with chopped truffles instead of ham or tongue, and are served with truffle sauce.

Croustades à la Duc de York are little croustades of butter, thickly breadcrumbed and fried; the butter removed, and the cases filled with a purée of fowl with dice of stewed cucumber, and served with plovers' eggs on the top.

Cuisses de volaille

à la Bayonnaise are legs of fowls; the thigh-bone removed, they are cooked in oil with onions, and served in a white sauce, sprinkled with breadcrumbs and browned.

à l'écaillère are boned, stuffed with forcemeat and oysters, braised, and dressed on a pyramid of forcemeat, with oyster sauce.

Cuisses de volaille

à la jardinière are boned, stuffed with forcemeat, and served with a Jardinière garnish; *aux concombres*, or *aux petits pois*, with dressed cucumber or peas.

à la Régence are stuffed with sausage meat, braised, and served in a brown sauce with stewed chestnuts.

au soleil are stuffed with forcemeat, larded in rays, braised, and served on a pyramid of forcemeat, with mushroom sauce.

farcies aux petits légumes are stuffed and braised; dressed on a border, with carrots and turnips cut in shapes, and brown sauce.

truffées à la Périgord are stuffed with truffles and Maître d'hôtel butter; served with paper frills round the bones, and with truffle sauce.

Dormers de volaille are chicken dormers—the whites of hard-boiled eggs filled with chicken forcemeat; served with spinach or any vegetable garnish, and a white sauce with chopped ham.

Filets de volaille

à l'Ambassadrice are small fillets from the breast of fowls, cut in slices and coated with forcemeat of fowl with chopped truffles; breadcrumbed, half of them with chopped truffles and half with chopped ham mixed with the crumbs, and sauté; arranged alternately in a circle, with a purée of cucumbers with cream in the centre.

à la Cardinal are fillets sauté, and arranged in a circle with alternate slices of truffle, and Cardinal sauce in the centre.

Filets de volaille

à la Duchesse — are sauté, and dressed in a crown with cocks' combs in the centre, and a rich white sauce with cream.

à la Dumas — are masked with a purée of cucumbers with white sauce, breadcrumbed, and fried; served on a purée of cucumbers with cream.

à la Nesselrode — are served cold, masked with a rich white sauce with cream, and dressed alternately with glazed slices of tongue on a border of hard-boiled eggs; a salad in the centre with Mayonnaise sauce.

à la Talma — half of them are larded, braised and glazed, and half stuck with pieces of French beans, and sauté; arranged alternately on dressed spinach, and served with brown sauce.

aux champignons — are covered with white sauce with cream and mushrooms. If slices of truffles are substituted for the mushrooms, the dish is called *aux truffes* instead of *aux champignons*.

aux pointes d'asperges — are coated with Suprême or other white sauce, and served on a border with dressed asparagus in the centre.

Fricassée de volaille — is a chicken cut up and cooked in a white sauce with mushrooms, cocks' combs, pieces of sweetbread, etc.

à l'ancienne — is a fricassee cooked with flour, butter, milk, young onions, and herbs.

Fritôt de volaille à la Orly — is cut in joints, seasoned with oil and herbs, floured, and fried. Served with tomato sauce.

à la Suisse, — the joints are fried in batter.

Mayonnaise de volaille is composed of pieces of fowl dressed on a salad, covered with Mayonnaise sauce, and garnished with olives, anchovies, etc.

Petites bombes à la Princesse are moulds made of chicken forcemeat, with croquette preparation in the centre, and are served with white sauce and a vegetable garnish.

Petites bombes à la Reine are little moulds of chicken forcemeat. They may be served cold, set in aspic, as *Chaudfroid en aspic à la Reine.*

Petites bouchées, or *Petits patés*, *à la Reine* are small puff-paste patties filled with minced chicken and white sauce, with tongue, mushrooms or truffles.

Petites caisses à la Belle Isle are little china or paper cases filled with chicken or game in white sauce with chopped mushrooms and ham, garnished with shreds of truffle and almonds.

Petites caisses à la Victoria are little cases filled with minced chicken in white sauce with truffles, with poached eggs on the top. Without the poached eggs they are called *à la Reine.*

Quenelles de volaille are quenelles of chicken forcemeat. They are poached and served with a dressed vegetable, or dipped in white sauce, breadcrumbed, and fried.

à l'écarlate are quenelles dressed alternately with glazed slices of tongue of the same size, and served with Suprême sauce. If a Russian tongue is used, they are called *à la Russe* instead of *à l'écarlate.*

au Suprême are quenelles served with Suprême sauce.

Quenelles de volaille
en demi deuil are coated with white sauce, and half of them are rolled in chopped truffles; they are dressed in a crown, white and black alternately, and served with white sauce and chopped truffles.

Rissoles de volaille are made of croquette preparation folded in thin paste and fried. They are sometimes coated with broken vermicelli.

Rissolettes de volaille à la Pompadour are diamond-shaped sandwiches of the preparation for chicken croquettes with truffles, between layers of chicken forcemeat; dipped in batter and fried.

Salade de volaille
à la Brunow is composed of small round slices of fowl and slices of cucumber, stewed with white sauce, aspic, and peas; cut in square pieces when cold, and dressed on a salad border with Tartare sauce.

à la Carlton is made with pieces of cold chicken, masked with Mayonnaise sauce with chopped ham and capers, and served with a vegetable Mayonnaise, garnished with strips of cucumber and beetroot.

Soufflé de volaille is a soufflé made of a purée of fowl and beaten eggs, baked in a soufflé dish, or in little cases, or steamed.

à la Baronne is made with the addition of chopped truffles and whipped cream.

Soufflé glacé de volaille is an iced chicken soufflé. It may also be made of minced chicken soaked in oil and seasoned vinegar, put into a soufflé dish in alternate layers with aspic whipped to a froth, and iced.

Suprême de volaille is fillets of fowls cut in little slices, coated with Suprême sauce, and arranged on a border with alternate slices of tongue of the same size; served with Suprême sauce and with truffles in the centre. It may be served cold as *Chaudfroid de volaille au Suprême.*

à l'Américaine, the fillets are coated with Suprême sauce and dressed on a chicken forcemeat border, with oysters and chopped celery in Mayonnaise sauce in the centre.

à l'Ivoire has a delicate vegetable garnish in the centre.

à la Royale, the fillets are dressed on an ornamental border of vegetables, with a Macédoine garnish in the centre, and a small piece of truffle or tongue on each fillet.

Timbale à la Champenoise is a baked case of pastry filled with minced chicken, with minced ham, anchovies, gherkins, mushrooms, and truffles, and white sauce with wine.

Timbale de Nouilles á la Reine is a mould lined with nouilles paste, made of flour, yolks of eggs, and milk, filled with minced chicken and ham, herb forcemeat balls wrapped in pieces of the paste, and white sauce with grated cheese, covered with the paste and baked.

Timbales à la Pahlen are small moulds lined with macaroni, filled with a white forcemeat —veal or fowl—and a black forcemeat of truffles in the centre, steamed and served with white or tomato sauce.

Vol-au-vent de volaille aux huîtres is a vol-au-vent filled with shreds of chicken in white sauce with oysters.

DUCKS

Canard, or Caneton

à la Chipolata is a duck cut up, cooked in wine with mushrooms, button onions, chestnuts, and little sausages, and served with them, and the sauce thickened with yolks of eggs.

à la Diable is a roast duck cut up, and served in a sharp sauce with mustard and cayenne.

à la Grimod is cut up and served in a sauce of yolks of eggs, butter, lemon juice, and spice.

Aiguillettes de canard

à l'Olivia are long slices cut from the breast, masked with a rich tomato sauce, and served with a compote of apples in the centre.

aux oranges are slices cut from the breast dressed in a circle, with a compote of oranges in the centre and orange sauce.

Bouchées à la Barras are patties filled with little pieces of duck in Bigarade sauce with olives.

Brissotins de canard are little moulds of duck forcemeat with a preparation of chopped truffles, mushrooms, and foie gras in white sauce in the centre of each; breadcrumbed and fried.

Côtelettes de canard à la Portugaise are cutlets made of minced duck, breadcrumbed and fried; served with a dressed vegetable and tomato sauce.

Escalopes, or *Filets*, *de canard farci* are made with a boned duck, braised, covered with forcemeat of fowl, cut in pieces the shape of fillets, and dressed in a crown with a vegetable garnish in the centre.

Filets de canards

à la Bigarade are fillets cut from the breasts of roast ducks, dressed in a circle, and served with Bigarade sauce.

à la Macédoine are served with a vegetable Macédoine in the centre.

aux petits pois are served with stewed peas.

Rissoles de canard à la Carême are little round rissoles of duck in brioche paste.

Salmis de canard à l'Américaine is a salmis of duck in a brown sauce with black currant jelly.

Salmis de cuisses de canards is made with the legs of roast ducks, in a sauce of stock and wine with shallot and mushrooms.

Timbale de canard

à la Milanaise is a preparation of minced duck steamed in a mould lined with macaroni, and served in a white sauce with grated cheese.

à la Valencienne is a steamed mould of minced duck, served in an orange sauce, garnished with slices of oranges.

GOOSE

Aiguillettes, or **Filets,** d'oie

à la Fermière are small fillets cut from the breast, dressed in a circle with mushrooms and olives in the centre, and a rich brown sauce with wine.

à la Tunis are served with a compote of bananas in the centre, and Bigarade sauce.

Capolitade d'oie is goose cut up, and served in Italian sauce, garnished with croûtons.

Chaudfroid d'oie à l'Indienne is curried, and served cold with rice.

Fricassée d'oie aux pommes is a fricassee of goose, served with a purée of apples in the centre of the dish.

Quartiers, or *Cuisses, d'oie à la Lyonnaise* are the legs of a roast goose cut in pieces, fried with slices of onion, and served with Piquante sauce.

Ragoût d'abatis

à la Bourgeoise are the giblets stewed in stock with mushrooms or herbs.

à l'Orient are stewed giblets, served with savoury rice, and a curry sauce with olives and gherkins.

Goose livers made into foie gras as—

Foie gras à l'aspic is cut in slices and set in a mould of aspic.

Beignets de foie gras are small pieces of foie gras dipped in batter and fried.

Côtelettes de foie gras à la Carita are cutlet shaped pieces, masked with brown chaudfroid sauce with chopped truffles, and served on an aspic border with a compote of glacé cherries in the centre.

Escalopes de foie gras à la Vierge are little slices masked with Mayonnaise sauce and aspic, decorated with truffle, and served with an iced mayonnaise of walnuts, button mushrooms and celery.

Mousse au foie gras is made of foie gras and truffles cut in dice, with whipped cream and aspic, iced in a mould.

Petits pâtés à la Montglas are little patties filled with foie gras and chopped truffles.

GUINEA FOWL

Pintade

à la Démidoff is cut in small joints, sauté and served with a border of rice, and brown sauce with wine.

à la Mancelle is cut up and served in a rich brown sauce with wine and stewed chestnuts.

en chaudfroid, the pieces are coated with tomato Mayonnaise sauce, and served with salad and aspic.

en fricassée is dressed in a white sauce with mushrooms.

Pintade

en ragoût is stewed with bacon and vegetables.

sauté is sauté, and served in a sauce of stock, wine, chopped shallot and mushrooms.

Filets de pintade

à la Californienne are fillets of roast guinea fowl, masked with brown chaudfroid sauce, and served cold, on a forcemeat border, with a garnish in the centre of Californian plums stewed in claret.

à la Diplomate are larded and braised, and served on a border, with a ragoût of lobster in the centre, and Cardinal sauce.

à la Fredensborg are sauté, and served with a compote of tomatoes and cranberries, and a clear sauce of half-glaze, with wine and lemon juice.

à la Simla are dressed in a white curry sauce with raisins, chestnuts and button mushrooms, and served with rice.

aux concombres are arranged in a circle alternately with stewed pieces of cucumber, and served with a purée of cucumber with cream.

Tourte de pintade à la Hongroise is a round case of pastry, filled with a stew of guinea fowl with tomatoes, mushrooms, truffles and ham, and a highly seasoned brown sauce with Carlowitz or Burgundy.

Guinea fowl may also be dressed in many of the ways given for chickens.

PIGEONS

Pigeons

à la Mazarine are cut in halves, spread with forcemeat, breadcrumbed and fried; served with tomato sauce.

Pigeons

à la Viennoise are cut in halves, steeped in oil and vinegar, floured and fried; served with watercress and Mayonnaise sauce.

Compote de pigeons à l'Algérienne, the pigeons are cut up, stewed, and served with a savoury brown sauce and pickled plums.

Côtelettes de pigeons

à la Czarina are fillets breadcrumbed and fried, and a small piece of bone stuck in each to imitate cutlet bones; served with Czarina sauce. This dish may be served *à l'Italienne* with Italian sauce, or with any vegetable garnish.

à la Financière are pigeons cut in halves and boned, with the exception of the leg bones; stuffed, breadcrumbed and broiled, and served with a Financière garnish.

Escalopes de pigeons

à la Cambridge are pigeons boned, stuffed with force-meat and braised, cut in slices, coated with a brown sauce, and decorated with rings of tomato and cream aspic; served cold on an aspic border, garnished with chopped aspic.

à la Castillane are dressed in the same way; the slices are masked with brown game sauce, and served cold with a compote of dried cherries, garnished with aspic.

à la Talma, the boned pigeons are stuffed with sausage meat with mushrooms and truffles, and stewed; cut in slices, coated with tomato aspic, and served cold on a rice border, with alternate slices of tomato, garnished with aspic.

Filets de pigeons

à la Duchesse are fillets of pigeons coated with forcemeat, breadcrumbed and fried; served with brown sauce and a Macédoine garnish.

à la Duxelle are coated with Duxelle sauce, breadcrumbed and fried; served with Provençale sauce and mushrooms.

à la Moderne are coated with liver forcemeat, breadcrumbed and fried; served with tomato sauce and dressed spinach.

à la Parisienne are spread with forcemeat, breadcrumbed and fried; dressed on fried croûtons of bread, with a brown purée of cucumbers in the centre.

TURKEY

Ailerons de dindon, or dinde

à la purée de céleris are the pinions of a turkey boned, and served in a circle with a purée of celery in the centre.

à la Ste Méne-hould are boiled in stock with wine and herbs, coated with the sauce, breadcrumbed and broiled.

en haricot vierge are served in a white sauce with turnips cut in finger-shaped pieces.

Blanquette de dinde, or *Escalopes de dinde en blanquette* are slices cut from the breast of a roast turkey, served in a white sauce with cream. Dressed with chestnuts it is called *à la Mancelle;* or garnished with poached eggs, *à la Reine.* With the addition of slices of ham, it is called *au jambon.*

Chartreuse de dinde is an ornamental mould of mixed vegetables, filled with minced turkey and white sauce.

Cuisses de dinde, sauce Robert are the legs, cut in pieces, grilled and served with Robert sauce.

Emincé de dinde à l'Italienne are slices served with Italian sauce and gherkins.

Fricassée de dinde

à la Chevalière is minced turkey with white sauce, in a potato border, garnished with rolls of fried bacon, and with little fillets of turkey coated with the sauce, breadcrumbed and fried.

à la Villeroi consists of small pieces coated with Villeroi sauce, breadcrumbed and fried, and garnished with rolls of fried bacon or tiny sausages.

Medaillons de dinde à la Financière are made with the legs of a turkey. They are boned, stuffed with forcemeat and braised; cut in slices, coated with a purée of chestnuts, and served with chestnut sauce or a Financière garnish. This dish can also be made with slices of a galantine of fowl or turkey, and can be served cold *en chaudfroid* with salad and aspic.

Suprême de dinde à la Victoria is little slices of turkey served in Suprême sauce, garnished with poached eggs and croûtes of fried bread.

The Giblets as—

Abatis de dinde

à la Chipolata are stewed and served with Chipolata garnish.

à la Flamande are stewed and served with vegetables and sausages.

GAME

GROUSE

Grouse

à la Ailsa are roast grouse, cut up and covered with a game sauce, sprinkled with breadcrumbs and browned, and served with broiled mushrooms.

Grouse

à la Commodore are cut in joints, coated with forcemeat of grouse, and dressed in a pyramid with a rich game sauce.

à la Crapaudine, the joints are grilled and served in a brown sauce with browned breadcrumbs, chopped parsley and lemon juice.

à la Loraine, the joints are coated with a brown sauce with tomato purée and aspic, and served cold with a salad and Mayonnaise sauce.

à la Melfort are dressed in a rich game sauce with wine and pounded fried almonds.

Crème de grouse à la Monza is a purée of grouse, steamed in little moulds lined with chicken forcemeat, and decorated with chopped ham and parsley; served with Espagnole sauce.

Filets de grouse à la Chancelière are fillets dressed in a crown, with small quenelles of veal in the centre, and game sauce.

Quenelles de grouse à la Windsor are quenelles of grouse, served on a forcemeat border, with a garnish in the centre of chicken livers, slices of tongue and mushrooms, and a rich game sauce.

Salade aux grouses. The joints are masked with salmis sauce and aspic, and dressed on a salad with Mayonnaise sauce, garnished with hard-boiled eggs, etc.

Salmis de grouse

à l'Écossaise is a salmis of grouse served in a rich game sauce, with whortleberry jelly.

aux truffes is served in Salmis sauce with slices of truffles.

Black game and Ptarmigan are dressed like grouse; also in a *Tourte à la Hongroise* as given for guinea fowl.

HARE

Lièvre, or **Lévraut,**

sauté is cut in pieces, sauté, and served in a sauce of broth and wine with mushrooms, herbs and shallot.

Boudins de lièvre are rolls of forcemeat of hare, breadcrumbed and browned. *Aux raisins*, they are served in a rich brown sauce with grapes.

Civet de lièvre is jugged hare; *à la St. Hubert*, it is served with a compote of cherries, and a rich sauce with wine and chopped truffles.

Côtelettes de lièvre

à la Dauphine are slices cut from the fillets, with a small piece of bone stuck in each, breadcrumbed and fried; served with Piquante sauce and chopped olives.

à la Chef are dressed in the same way, arranged alternately with little cutlet shapes of rich hare stuffing, and served with a game sauce, garnished with mushrooms and button onions.

glacées aux cerises are cutlet moulds of hare cream, coated with game sauce, and served cold on an aspic border, with a cherry salad in the centre.

Filets de lièvre are small fillets cut from the back, fried, and dressed in a circle with a brown gravy.

à la Bourguignotte are larded and braised, dressed in a crown with a brown sauce, bacon cut in dice, young onions and mushrooms.

à la Czarina are served in a game sauce with wine and stewed chestnuts.

à la Provençale are larded, half with anchovies and half with bacon, cooked in oil with shallots, and served in a brown sauce with tarragon vinegar.

They are also *piqués*, larded and braised, and served with Poivrade sauce; or with tomato sauce, as *piqués, sauce tomates.*

Turban de lièvre à la Péronne is composed of fillets breadcrumbed and fried, and arranged in a circle alternately with quenelles of forcemeat of hare; white sauce, with vinegar and pickled onions.

LARKS

Mauviettes

à la Cambridge are boned, stuffed with chicken forcemeat and foie gras, and served on a purée of chestnuts, with a white sauce with Parmesan and champagne.

à la Chipolata are cooked with Chipolata garnish.

à la Favre are boned, stuffed with oysters, and served on mushrooms in paper cases, garnished with Maître d'hôtel butter and watercress.

en caisses are boned, stuffed with forcemeat, and baked in paper cases.

en côtelettes are boned, spread with forcemeat, and served with brown sauce.

en salmis are cooked and served in a rich game sauce.

grillées are broiled and served on slices of fried bread.

Chaudfroid de mauviettes. The larks are boned, stuffed with forcemeat, coated with brown chaudfroid sauce, and served cold with aspic. Set in little moulds of aspic they are called *mauviettes en aspic.*

Croustade de mauviettes, they are boned, stuffed, and baked in a croustade of fried bread, with Périgueux sauce and mushrooms.

Turban de mauviettes à la Parisienne is composed of larks boned, stuffed with game forcemeat and truffles, and braised; dressed in a crown, with small quenelles of veal in the centre, and a game sauce. Dressed alternately with large quenelles of game forcemeat, it is called *aux quenelles*.

Vol-au-vent de mauviettes is a vol-au-vent of larks with white game sauce and mushrooms.

ORTOLANS

Ortolans

à la Périgourdine are served in truffles, of which the centres have been cut out.

en caisses are baked in small paper cases with truffle sauce and wine.

PARTRIDGES

Perdrix, or **Perdreaux**,

en gibelotte are cut in joints, stewed, and served in a rich game sauce.

en ragoût are stewed in game stock with bacon and vegetables.

Chartreuse de perdrix is an ornamental mould of vegetables filled with larded and braised partridges, pieces of sausage, dice of bacon, etc.

Chaudfroid de filets de perdreaux is prepared with fillets of roasted young partridges, served cold with alternate slices of tomatoes, and garnished with aspic.

Côtelettes de perdreaux

à la Bacchante are fillets with a piece of bone stuck in each, breadcrumbed and fried; served in a white game sauce with wine and raisins.

à la Douairière are dressed in the same way, and served with quenelles of partridge in the centre of the dish, and game sauce.

Épigramme de perdreaux

à la Périgord is composed of fillets dressed alternately with quenelles of partridge, and served in a game sauce with chopped truffles.

aux champignons, half the fillets are sauté, and half larded and braised; served with game sauce and mushrooms.

Escalopes de perdreaux

à la Célestine are thin round or oval slices cut from the fillets, sauté and served in a white game sauce with mushrooms.

à la Moderne. The partridges are boned, larded, stuffed with forcemeat and sweetbread, rolled and braised; cut in slices and served on a rice border, with a compote of cherries in the centre, and a white game sauce with wine.

à la Nemours are thin round or oval slices cut from the breasts, served with Périgueux sauce and Financière garnish.

Filets de perdreaux aux petits légumes are fillets of roast birds, dressed in a crown, with young onions, carrots, and turnips cut in shapes, and game sauce.

Fritôt de perdrix à la crème are fritters of a purée or cream of partridge, fried in batter.

Pain de perdrix is a purée of partridge steamed in a mould; served with brown game sauce.

Petits pains de perdrix à la Dauphine are little moulds of a purée of partridge with truffles; served in a brown sauce with wine, mushrooms and asparagus points.

Salmis chaudfroid de perdrix is a cold salmis of partridge, the joints masked with Salmis sauce and aspic jelly, and served with a garnish of aspic.

Salmis de perdrix à la Demidoff is a cold salmis prepared in the same way, and served with slices of cold potatoes and truffles in Mayonnaise sauce.

Sauté de perdreaux aux truffes is young partridges cut up, sauté, and served in a game sauce with truffles.

Soufflé de perdrix is made of a purée of roast partridge with eggs, etc., and is baked in a soufflé dish or in small paper cases.

PHEASANT

Faisan

à la Bohémienne is a roast pheasant, cut up, and served in a rich brown sauce with chopped ham and mushrooms.

à la bonne femme is cooked in stock with square pieces of ham, slices of Portugal onions, herbs and lemon juice.

à la purée de gibier is served in a purée of game sauce.

au velouté de gibier is served in a white game sauce.

Boudins de faisan à la Richelieu are oval-shaped pieces of forcemeat of pheasant, breadcrumbed and fried, and served with Richelieu sauce.

Chaudfroid de faisan à la Princesse is composed of small slices of pheasant, coated with aspic cream, dressed on a border mould of macédoine vegetables in aspic, with a mayonnaise of oysters and celery in the centre of the dish. This can also be made with chicken, or with any other game.

Chaudfroid de filets de faisans is made with small fillets of roast pheasants coated with a game sauce, and served cold garnished with hard-boiled eggs.

Filets de faisans

à la Comte de Brabant are fillets of pheasants larded and braised, arranged alternately with slices of bacon round a pyramid of Brussels sprouts, and served with Fumet of game sauce.

à la Maintenon are very small fillets coated with a white game sauce with chopped mushrooms, broiled in papers, and served with gravy.

à la Marquise, half of them are larded and braised, and half breadcrumbed and fried; arranged alternately, with cocks' combs in the centre, and white game sauce.

piqués aux légumes are larded and braised, and dressed in a crown alternately with stewed pieces of cucumber of the same size; Jardinière garnish in the centre.

Quenelles de faisan en turban are quenelles of forcemeat of pheasant, dressed in a crown with game sauce, and mushrooms or truffles.

Salmis de faisan is a roast pheasant, cut up and dressed in Salmis sauce.

aux pruneaux is a salmis garnished with stewed prunes.

PLOVERS

Plovers can be dressed in any of the ways that are suggested for woodcocks.

Pluviers

à la Moderne are boned, coated with liver forcemeat, cut in slices, sauté, and served with tomato sauce.

à la Périgueux are roasted, cut in halves, and served in a brown sauce with white wine, and truffles.

à la Thérèse are cut up and served with broiled mushrooms, and a brown sauce with chopped ham and olives.

Pluviers

à la Victoire are served cold, masked with white game sauce and aspic, and garnished with a mayonnaise of walnuts and celery.

Filets de pluviers aux champignons are fillets dressed in a circle alternately with croûtons spread with the trail, and served in game sauce with mushrooms.

QUAILS

Cailles

à la Beaconsfield are wrapped in slices of bacon, braised, covered with a purée of peas, and served with mushrooms in a rich brown sauce.

à la bonne bouche are stuffed with foie gras and braised.

à la D'Arenberg are boned, stuffed with forcemeat and foie gras, and stewed; masked with brown sauce, and served cold in paper cases, garnished with aspic and chopped truffles, and with artichoke bottoms stuffed with a vegetable mayonnaise.

à la Financière are cut in halves and dressed on a border, with Financière garnish in the centre.

à la Lucullus are boned, stuffed with foie gras and truffles, and baked in paper cases with truffle sauce.

au délice are boned, stuffed with foie gras and braised; served cold, masked with a white sauce, and garnished with truffles and pistachios.

aux laitues are braised, and served with stewed lettuces.

aux petits pois are roasted with vegetables, and served with stewed peas in white sauce.

Cailles

aux truffes are stuffed with the livers, truffle, etc., and are served with Périgueux sauce.

Chaudfroid de cailles is made of braised quails, cut in halves, masked with game sauce, and served with aspic and salad, or any vegetable garnish.

à la Camden. The birds are stuffed with a chicken forcemeat with foie gras, cut in halves, masked with a light brown sauce, and served on a border of aspic cream.

Compôte de cailles are quails cooked in wine and stock with slices of sweetbread, ham, truffles, etc., and garnished with croûtons.

Escalopes de cailles en chaudfroid are slices of boned and stuffed quails, masked half with tomato sauce and half with white sauce, and served cold on artichoke bottoms, garnished with truffle and aspic.

Vol-au-vent de cailles is a vol-au-vent of quails dressed with Toulouse garnish.

RABBITS

Lapin, or **Lapereau**,

à la Bourgeoise is cut in joints, and cooked in stock with white wine, mushrooms and artichoke bottoms, and served in the sauce thickened with yolks of eggs, and sprinkled with chopped parsley.

à la Carnot is cut up, stewed, and served in a white sauce with cream, chopped chillies, grated cheese, pounded anchovies and oysters.

à la Madras, or *en kari* is curried and served with rice.

Lapin, or **Lapereau,**

à la Marengo is cooked in oil with herbs, and served with truffles, mushrooms, tomatoes, lemon juice and chopped parsley added to the sauce.

à la Poulette is cooked in white stock with mushrooms, and served in the sauce, thickened with cream.

à la Suisse is fried in batter.

à la Vénitienne, the joints are larded, braised in oil and wine with veal and garlic, and served with the sauce.

en gibelotte is stewed with onions and bacon, and served in the sauce with mushrooms.

en papillotes is a boned rabbit, coated with a stuffing of bacon, mushrooms, breadcrumbs and herbs, cut in neat pieces, and broiled in papers.

en salade is roasted, cut up, soaked in oil and vinegar, and served cold on a salad, garnished with hard-boiled egg, beetroot, etc.

sauté aux fines herbes is sauté and served in fine-herbs sauce.

sauté aux truffes is sauté and served with brown sauce and slices of truffles; or *aux olives*, substituting olives for the truffles.

Boudin de lapin is a poached roll of rabbit forcemeat, served in brown sauce with mushrooms or truffles. It is also cut in pieces and dressed on a border.

Boudin de lapin à la Richelieu is a roll of forcemeat of fowl with truffles, thickly covered with forcemeat of rabbit, breadcrumbed and broiled; served with Périgueux sauce.

Chartreuse à la Mikado is a preparation of minced rabbit, steamed in a mould lined with forcemeat and decorated with rings of different coloured vegetables.

Côtelettes de lapin

à la Duchesse Marie are cutlet moulds of rabbit cream, coated alternately with chopped ham and chopped truffles; served with white sauce and a vegetable garnish.

à la Maintenon are cutlet shapes of minced rabbit, breadcrumbed and fried, and served in a brown sauce with wine.

à la Soubise are made with the legs, cut in two, boned, spread with forcemeat and served with Soubise sauce.

à la Villeroi are cutlet moulds of rabbit cream, coated with white sauce, and served cold garnished with aspic and little round slices of tongue.

Crépinettes à la Favorite are quenelles of rabbit forcemeat with truffles, with a tiny fillet of rabbit in the centre; they are wrapped in pork caul, breadcrumbed and broiled, and served with a garnish of mushrooms and little quenelles, and a rich brown gravy.

Escalopes de lapin au fumet are fillets cut in oval slices, and arranged with a little slice of truffle on each piece, covered with a white game sauce and baked. Served in a white sauce with asparagus, they are called *aux pointes d'asperges.*

Filets de lapereaux

à l'écarlate are fillets of roasted young rabbits, dressed with alternate slices of tongue, and a white sauce with chopped ham or tongue.

à la Musulmane are fillets of rabbits larded and braised; dressed in a crown with curry sauce, and rice in the centre.

Filets de lapereaux

à la Valenciennes are fillets dressed in a crown, and served with a white sauce with cream and mushrooms.

à la Sicilienne are sauté, and served in a white sauce with lemon juice and chopped parsley.

aux concombres are dressed in a brown sauce with stewed cucumber and chopped herbs.

Fricassée de lapin is a fricassee of rabbit in a white sauce with mushrooms.

Grenadins de lapin are sections of the backbone with the fillets, larded and braised, and served with brown sauce and spinach.

Petits cannelons de lapin are little rolled pastry cases filled with minced rabbit.

Quenelles de lapin à la Smyrne are quenelles of rabbit forcemeat with purée of mushrooms in the centre of each ; they are sprinkled with chopped truffles, and served with a ragoût of truffles and mushrooms, and tiny balls of the forcemeat.

Ragoût de lapin à l'Irlandaise is stewed with onions, and served covered with a purée of the onions with potatoes.

Suprême de lapereau à l'Indienne is a white curry of young rabbits. It may be served cold as a *Chaudfroid.*

Turban de lapereau à la Douairière is composed of small fillets larded and braised, served on a border, with quenelles of forcemeat of rabbit in the centre, and a brown sauce with wine.

Many of the ways in which chickens are dressed are also suitable for rabbits.

SNIPE

Snipe are dressed in the same way as woodcocks, but are cut in halves where woodcocks are filleted. They are also served as—

Bécassines

à la bonne bouche, or à la Superlative, filled with a forcemeat of foie gras and bacon, dressed on a forcemeat border, covered with forcemeat and baked; served with truffle sauce.

TEAL

Sarcelles

à la Macédoine are cut in joints, sauté, and served on a border, with white sauce and a Macédoine garnish.

à l'Orientale are served on a border of tomato rice, with a ragoût of olives in the centre, and curry sauce.

à la purée de champignons, the joints are arranged in a circle with a purée of mushrooms in the centre.

Filets de sarcelles

à la moderne are fillets of teal spread with forcemeat of game, and served with a brown game sauce.

à la Toulouse are dressed in a crown, with fumet of game sauce, pickled mushrooms and olives.

au chocolat are served with a chocolate sauce.

aux anchois are dressed with stock and grated Parmesan, a fillet of anchovy laid on each, sprinkled with breadcrumbs and Parmesan, and browned.

Teal are also dressed in the same way as wild ducks.

VENISON

Côtelettes de venaison

à l'Américaine are venison cutlets, sauté, dressed in a crown, and served with a rich Espagnole sauce.

à la Prague are soaked in marinade, broiled, and served with Poivrade sauce and rowan jelly.

à la Victoria are served in a brown sauce with wine, currant jelly, orange juice and spice.

aux cerises are masked with chaudfroid sauce, and served cold on an aspic border, with a cherry salad in the centre.

aux olives are served with brown sauce and olives.

Escalopes de venaison à la Royale are little slices of cold venison, soaked in a marinade of port wine, mushroom ketchup, vinegar, onion and herbs, broiled, and served in brown sauce with some of the marinade.

Filets de venaison à la Dauphin are fillets of venison cut from the loin, cooked in champagne with young onions and herbs, and served in the sauce, garnished with croûtons. Fillets of roebuck are dressed in the same way.

Hachis de venaison is hashed venison. *À la Malaga* it is dressed in a rich brown sauce with port wine and chopped shallots.

Rouelles de cerf à la St. Hubert are slices of fillet of venison, larded, and cooked in brown sauce with wine, slices of gherkins, etc.; served with a compote of French plums.

Roebuck as—

Civet de chevreuil	is jugged.
Côtelettes de chevreuil	
à la Bohémienne	are cutlets of roebuck soaked in marinade, breadcrumbed and broiled; served in brown sauce with some of the marinade, and currant jelly.
sautées	are cooked in butter, with wine, stock, mushrooms and herbs, and served in the sauce.
sautées sauce Poivrade	are sauté, and served in Poivrade sauce, with pickled mushrooms.
Emincé de chevreuil	is prepared with slices from any joint, served in Piquante sauce with currant jelly.
à la Dénia,	the slices are dressed in Poivrade sauce, and served with an orange salad.
à la Richelieu	is served in a game sauce with wine.
Salmis de chevreuil à la Sultane	is composed of slices soaked in marinade, stewed, and served in a brown sauce with port wine and sultanas.

WILD DUCK

Canard sauvage	
à la Bigarade	is a roast wild duck, cut in joints, and served with Bigarade sauce.
à la Cambridge.	The joints are coated with a sauce made of hard-boiled yolks of eggs, anchovies, capers and chopped herbs, with oil, vinegar and mustard, and are served cold, garnished with salad and aspic.
à la Muette	is served in a rich Salmis sauce with wine and truffles.
aux pommes	is served with a purée of apples, and tomato sauce.
en salmis	is dressed with Salmis sauce.

Filets de canards sauvages

à la Barras are fillets of wild duck, served on a border, with a ragoût of olives in the centre, and Bigarade sauce.

à l'essence are served in a brown game sauce with port wine.

à la Florida are dressed on a forcemeat border, with a compote of oranges and cranberries in the centre, and a rich game sauce with wine, chopped truffles or mushrooms, and shreds of orange peel.

à la Syrienne are dressed alternately with slices of fried bread spread in a dome shape with the livers with butter, etc.; served with brown game sauce and olives.

au fumet de gibier are served with fumet of game sauce.

WOODCOCKS

Bécasses

à la Maréchale are roasted, cut in joints, and served on a purée of potatoes, with a clear game sauce with wine and lemon juice.

à la Moscovite are boned, stuffed with foie gras and braised; cut in slices, masked with brown and white chaudfroid sauce, and dressed in a crown with iced tomatoes in the centre.

à la Viennoise are cut in joints, and served in a rich brown sauce with port wine and currant jelly.

Chaudfroid de bécasses is roast woodcocks cut in joints, masked with brown game sauce, and served cold with aspic.

Croustade de bécasses à la Comtesse is a low oval croustade, or shape of fried bread, filled with a purée of woodcocks; the fillets dressed on the top alternately with cocks' combs.

Filets de bécasses
à la Lucullus are fillets coated with forcemeat, and served on a border with a thick purée of woodcocks piled in the centre, and game sauce round.

à la Talleyrand are dressed in a crown, with the trail spread on croûtons of fried bread of the same size as the fillets. Fumet of game sauce with truffles.

en canapé are laid on croûtons of bread and covered with a stuffing of the trail with bacon, etc.; served with a game sauce.

Salmis de bécasses au chasseur is a salmis of woodcocks served in a game sauce with wine and mushrooms; the trail spread on croûtons, and arranged round the dish.

VARIOUS

The following entrées can be made with any game. The name of the bird used in the preparation of the dishes may be substituted for *gibier*.

Aspic en Belle Vue is a mould, or little moulds, of alternate layers of game or chicken cream and of aspic; decorated with egg, etc., and served with a salad or mayonnaise.

Blanquette de gibier aux champignons is composed of small pieces of game in a white sauce with mushrooms.

Bouchées de gibier are little patties of game.

Boudins à la Chasseur are little moulds of minced game, or game forcemeat, served in a game sauce with mushrooms.

Cassolettes de riz are patties of rice, breadcrumbed and fried; filled with forcemeat or croquette preparation.

Crème de gibier is a purée of game, steamed in a mould, or in several small moulds. As *Petites crèmes à la Moderne*, they are served in a white sauce with chopped truffles.

Fritot à l'Écossaise are Scotch fritters of minced game with mushrooms, etc., dipped in batter and fried.

Kromeskis à la Russe are made with pieces of any kind of forcemeat or croquette preparation, wrapped in slices of bacon, dipped in batter, and fried. *À la Nemours*, a coating of a purée of mushrooms is substituted for the slices of bacon.

Mayonnaise de gibier à l'aspic is a mayonnaise of game, garnished with aspic.

Mousse de gibier is a very light soufflé mixture of game steamed in a mould, and served with game sauce. It may also be iced.

Oliveau de gibier is minced game with bacon, bread-crumbs and eggs, baked in moulds, and served with Richelieu or Périgueux sauce.

Petits pâtés à la purée de gibier are patties filled with purée of game.

Quenelles à la Chasseur are quenelles of game, served in a white sauce with mushrooms or truffles.

Ragoût à la Gitana is a highly seasoned stew of various sorts of game, with bacon and vegetables.

Ravioles à la Napolitaine are little pieces of chicken or game forcemeat wrapped in paste, arranged in a circle with alternate slices of Parmesan cheese; baked, and served with brown sauce.

Salmis de Chasseur is a salmis of any kind of game, served in a game sauce.

Timbale à la Milanaise is Milanaise garnish in a shell of paste. Another dish of the same name is composed of a preparation of minced game or chicken, steamed in a mould lined with macaroni.

Timbales de semoule au chasseur are small cases made of semolina, breadcrumbed and fried, filled with forcemeat of game and purée of mushrooms.

Timbales of pastry may be filled with any of the garnishes given at the end of the book, and are named accordingly.

Game is also dressed in a croustade, or raised pie, in soufflés, iced soufflés, chaudfroids, etc.

CHAPTER V

REMOVES, OR RELEVÉS

BEEF

Aloyau de bœuf is a sirloin of beef; *sauce raifort*, it is served with horseradish sauce.

à la Godard is boned, rolled and braised, and served with mushrooms, slices of sweetbread, and a rich brown sauce.

à la Portugaise is boned, rolled, larded and braised; served with stewed Portugal onions and brown sauce.

à la Printanière is braised, and served with young vegetables.

à la Provençale is larded, spread with a stuffing made with marrow, anchovies and garlic, roasted, and served with Piquante sauce.

braisé à la Royale is boned, rolled, larded and braised.

en cannelon is boned, rolled and roasted.

Bifteck

à la Française is beef or rump steak broiled, and served with fried potatoes.

en ragoût is stewed; with onions, it is *à la bonne bouche.*

Bœuf

à la Hollandaise is a piece of beef rubbed with treacle, etc., salted, smoked, and boiled. It is eaten cold.

Bœuf

à la Mode is stewed with vegetables.

au chasseur is spiced beef. It may be served with Chevreuil or Poivrade sauce, or with currant jelly.

braisé à la Jardinière is braised beef served with Jardinière garnish; *aux haricots verts*, with French beans.

froid à l'Américaine is cold beef served with a tomato salad; *aux Indes*, with Indian pickles.

Cannelon de bœuf is a thick steak, stuffed, rolled and braised.

Châteaubriand grillé is a broiled fillet steak. *À la Bruxelloise*, it is served with a purée of Brussels sprouts; *à la Russe*, with horseradish sauce. It is also served *au beurre d'anchois*, garnished with anchovy butter; *aux huîtres*, with oysters; and *aux pommes frisées*, with fried potato ribbons.

Côtes de bœuf

à l'Espagnole are ribs of beef, larded, rolled and braised, and served with button onions.

à la Portugaise are rolled and braised, and served with Portugal onions.

braisées à la purée de tomates are braised, and served with tomato sauce.

rôties, à la Châteaubriand are roasted, and served with Châteaubriand sauce.

Entre-côtes de bœuf

à la Bordelaise is a thick slice of ribs of beef, broiled, and served in Bordelaise sauce with pieces of beef marrow.

à la Tyrolienne is covered with a purée of tomatoes with chopped onions, and garnished with baked tomatoes.

Filet de bœuf

à la Bohémienne is the fillet, or undercut of the sirloin, larded, soaked in marinade, and roasted or braised; it is served hot with fried slices of potatoes, and Poivrade sauce with pickled onions, pickled mushrooms, and olives; or cold, with tomato sauce and currant jelly.

à la Milanaise is larded, roasted, and served in a white sauce with macaroni.

à la Mirabeau is larded, roasted, and served with Mâitre d'hôtel butter, anchovies, olives, and watercress. A fillet steak is dressed in this way, but should be broiled instead of roasted.

à la Napolitaine is larded, roasted, and served in a savoury brown sauce with Tarragon vinegar, currant jelly, raisins and French plums.

à la Romaine is larded, roasted, and served with macaroni dressed with tomato sauce and grated cheese.

a la Russe is larded and braised, and served with brown mushroom sauce, garnished with tomatoes stuffed with cheese custard and set on artichoke bottoms, and little heaps of macédoine vegetables, and of chopped mushrooms, olives, truffle and tongue.

à la Toscane is larded and braised, and served with tomatoes and stuffed artichoke bottoms.

à la Trouville is larded, braised and glazed; served with spaghetti macaroni dressed with grated cheese and tomatoes, and a brown sauce.

au jus de groseilles is larded, soaked in marinade and roasted; served in a brown sauce with currant jelly.

Filet de bœuf

braisé is braised; *à la Madère*, it has Madeira sauce; *à la Paysanne*, it is garnished with vegetables.

piqué aux légumes printaniers is larded, roasted and glazed, and served with young vegetables and brown sauce.

rôti is roasted, and may have a vegetable garnish — Macédoine, Jardinière, or Printanière—and be named accordingly. *Au jus d'orange*, it has orange sauce; *au macaroni*, it is garnished with macaroni.

Fricandeau de bœuf is a beef fricandeau. It can be served with macaroni, *à la Milanaise;* or cold, with salad, *à la Jardinière.*

Langue de bœuf

à la prima donna is ox-tongue boiled and glazed, and served with a border round it of quenelles of veal, and white sauce with Brussels sprouts.

à la Princesse is boiled, glazed and served cold, covered with Mayonnaise sauce, and garnished with salad and cucumber.

à la Romaine is braised, and served in a brown gravy with white wine, chilli vinegar, currants and sultanas.

Noix de bœuf braisée is a braised chump of beef

Pâté chaud de bœuf is a hot beef pie.

Pâté de bœuf aux huîtres is a beef-steak pie with oysters.

Pâté de bœuf aux pommes de terre is a pie of minced beef and mashed potatoes, with a crust of mashed potatoes.

Pâté de tête de bœuf is an ox-cheek pie. This is also called *Pâté à la Hesse.*

Pièce de bœuf

à la Bonne Femme is brisket of beef stewed. Served with fried onions, it is called *à la Bourgeoise.*

Pièce de bœuf

à la Flamande is braised and garnished with carrots, turnips, and other vegetables, and sausages.

à la Macédoine is boiled beef, served with a macédoine garnish.

à la Nivernaise is served with carrots and turnips. Garnished with sausages, bacon and cabbages, it is *garni de choux.*

Rosbif à l'Anglaise is roast beef, served with horseradish and Yorkshire pudding.

Rouelle de bœuf bouillie is a round of beef boiled; *à l'Anglaise,* it is served with carrots and turnips and small suet dumplings.

VEAL

Carré de veau

à la Bourgeoise is a neck of veal stewed with vegetables.

à la Bruxellaise is roasted, and served with Brussels sprouts and white sauce.

à la Milanaise is braised, and served with a Milanaise garnish.

à la Printanière is served with spring vegetables.

à la purée de céleris is served with stewed celery, and celery sauce.

à la St. Clair is roasted, and served with slices of fried ham and tomato sauce.

au naturel is stewed, and served in the sauce with chopped gherkins and vinegar.

Filet de veau

à la Chipolata is a veal steak braised, and served with balls of sausage meat, fried bacon, and tomato sauce.

à la crémière is dressed with poached eggs, and Béchamel sauce with cream.

Fricandeau de veau is a piece of fillet of veal larded on one side with thick strips of bacon, on the other side with fine ones, and braised.

Galantine de veau is a galantine of veal. It is served cold, garnished with aspic.

Jarret de veau

à la Mancelle is a knuckle of veal stewed and served with chestnuts.

sauce piment is braised, and served with Capsicum sauce.

Longe de veau

à la Cambacères is a loin of veal larded and braised, and served with a border round it of small slices of tongue, truffles and cucumber, and a white sauce with wine and chopped mushrooms.

à la Colonade is boned, stuffed with forcemeat and a tongue, braised and pressed; served cold, coated with cream sauce and aspic, and garnished with tomatoes and little creams of ham.

à la dame blanche is roasted, and served cold with a sauce over it of Béchamel and aspic with Tarragon vinegar, garnished with Indian pickles. This is sometimes called *à la Princesse.*

à la macédoine is larded and braised, and served with a vegetable macédoine.

à la Montglas is braised, and served with clear gravy or half glaze, garnished with strips of chicken, tongue, truffles and mushrooms.

à la Royale is larded and braised.

à la Strasbourg is roasted, and has slices of Strasbourg or other bacon round it, and Poivrade sauce.

au jambon is served cold, with oval slices of ham and croûtons of aspic.

rôtie is roasted and served with gravy.

Noix de veau

à la Bourgeoise is a chump of veal, larded and braised, and served with brown sauce.

à la Montpensier is larded with strips of truffles and bacon, and braised.

à la potagère is braised white, and served in a white sauce with peas and pieces of cauliflower.

à la Trianon is larded and braised, and served with a purée of chestnuts, and clear gravy.

It is also served *à l'oseille* on a purée of sauce; *à la purée de champignons*, on a purée of mushrooms; *aux epinards*, with spinach, or *aux petits légumes*, with stewed young vegetables and brown sauce.

Pâté à l'Italienne is a veal and ham pie, with yolks of hard-boiled eggs, and small balls of stuffing.

Pâté chaud de godiveau is a hot pie of veal or fowl forcemeat.

Pâté de pieds de veau à l'Écossaise is a pie of calf's feet minced with suet and apples, with gravy and wine.

Pâté de veau au jambon is a veal and ham pie.

Poitrine de veau

rôtie is a breast of veal roasted.

à la Soubise, it is served with Soubise sauce.

Quasi de veau à la Pelerine is the chump end of the loin boned, stuffed, rolled and braised, and served in a white sauce with broiled mushrooms.

Rouelle de veau

à l'Italienne is a fillet of veal stuffed with a piece of bacon, roasted, and served with Italienne garnish.

Rouelle de veau	
à la Pontoise	is stuffed, roasted, and served cold with Tartare sauce.
à la potagère	is larded and roasted; served with carrots cut in shapes, onions, cauliflower, and brown sauce.
à la Princesse	is stuffed with forcemeat and mushrooms, roasted, and served with slices of tongue and bacon, and white sauce with cream.
à la Versailles	is stuffed with a tongue and forcemeat, roasted, and served with quenelles, slices of stewed cucumber and white sauce.
aux petits pois	is larded and roasted, and served with peas in white sauce.
en thon	is larded with fillets of anchovy, pickled, and cooked in oil.
Roulade de veau	
à la Chipolata	is a breast or neck of veal, boned, rolled and braised, and served with Chipolata garnish.
à la Jardinière	is served with young vegetables.
en aspic	is coated with brown sauce and aspic, and served cold with a mayonnaise of vegetables, garnished with aspic.
Tête de veau	
à l'Allemande	is a calf's head stuffed, stewed, and served in a white sauce with currants and sultanas.
au naturel	is stewed, and garnished with the tongue and brains.
en tortue	is cut in pieces, and boiled with vegetables and turtle herbs—basil, marjoram, thyme, bay leaves, etc., and served in the sauce with wine and mushrooms.
farcie	is stuffed with forcemeat and stewed.

Timbale à la Française is a pie of layers of slices of larded veal, ham, and forcemeat, in a case of pastry.

MUTTON

Cannelon de mouton is a loin of mutton boned, rolled, and roasted or braised.

à la Polonaise is larded, rolled and braised, and served with stuffed mushrooms.

à la Windsor is rolled and braised, and garnished with vegetables. A breast of mutton is dressed in this way.

Carbonade de mouton is a loin boned, larded, and rolled with forcemeat in the centre, braised and glazed; served with a dressed vegetable, Soubise or Piquante sauce, or *à la Nivernaise*, with stewed carrots.

à la Sultane, it has a rich savoury stuffing with raisins or sultanas, and is served in a brown sauce with orange juice and chopped ham. As *Faux Canard*, it has a duck stuffing of sage and onions, and apple sauce is served with it.

Carré de mouton

à la Algérienne is a neck of mutton larded, soaked in marinade and roasted; served in brown sauce with some of the marinade and French plums.

à la Dustan is roasted, and served with a purée of haricot beans.

à l'Irlandaise is braised, and served with onions and potato croquettes.

à la Nivernaise is boiled, and served with carrots and mashed turnips, and caper sauce.

Carré de mouton

à la Provençale is braised, spread with a purée of onions, breadcrumbed and browned, and served in a highly seasoned brown sauce.

à la Soubise is larded, braised, and served with Soubise sauce.

à la Turque is stewed, and served with rice, garnished with raisins or sultanas, olives and tomatoes.

au chevreuil is larded, soaked in marinade and braised; served with Chevreuil sauce and potatoes cut in little balls.

au riz is cooked with rice, slices of onion and dice of ham.

bouilli is boiled; *aux câpres*, served with caper sauce.

rôti aux marrons is roasted, and served with chestnut sauce.

Carrés de mouton à la légumière are two necks roasted, put together like a saddle, and the space between filled up with mashed potato, garnished with other vegetables.

Casserole de mouton is a mutton pudding baked or boiled in suet crust, or stewed with vegetables, etc., in a casserole dish.

à la Milanaise is dressed with macaroni; *aux rognons*, with kidneys.

Epaule de mouton

à l'Espagnole is a shoulder of mutton roasted, and served with Spanish onions, and tomato sauce.

en ballon is boned, larded, made into the shape of a balloon, and braised. This is sometimes called *en musette*.

farcie is boned, stuffed, and roasted or braised; served with Piquante sauce.

Filet de mouton — is the name generally given to loin of mutton. A mutton steak, broiled or stewed, is also called *Filet.*

à la Bordelaise — is a braised loin, served in a brown sauce with wine and chopped parsley.

à la Bretonne — is roasted or braised, and served with haricot beans.

à la Polonaise — is soaked in marinade, braised, and served with stuffed mushrooms.

A loin may also be dressed in any of the ways given for neck of mutton.

Gigot

à la Bosphore — is a leg of mutton boned, stuffed with mushroom forcemeat, roasted, breadcrumbed and browned; served in a brown sauce with wine, currant jelly and sultanas.

à la Fermière — is stuffed and braised, and served in a brown sauce with mushrooms, tomatoes and pickled onions.

à la Flamande — is boiled, and served with carrots and mashed turnips. Served with caper sauce, it is *sauce aux câpres.*

à la Jardinière — is served with a Jardinière garnish.

à la Napolitaine — is served with macaroni and Neapolitan sauce.

à la Polonaise — is braised, cut in slices without severing them from the bone, and a stuffing put between each slice.

à la Provençale — has garlic inserted into the leg; it is roasted, and served with Bretonne sauce.

à la Royale — is larded and braised.

à la Russe — is roasted, and the cooking finished in burning brandy, and is served with the gravy and brandy.

à la Soubise — is served with Soubise sauce and potato croquettes.

de sept heures — is boned, and stewed for seven hours with vegetables.

Gigot

en chevreuil is larded, soaked in oil and roasted; served with Poivrade sauce.

farci is boned, stuffed and roasted; served with Robert or tomato sauce.

rôti is roasted; *à la Portugaise*, it is served with Spanish onions.

Hanche de mouton

rôtie is a roast haunch of mutton.

à la Bohémienne is soaked in marinade, roasted, and served in a brown sauce with pickled onions, olives and currant jelly. A leg or neck of mutton is also dressed in this way.

Pâté à l'Écossaise is a sheep's head pie.

Pâté de mouton à l'Irlandaise is a mutton pie made with potatoes and onions, covered with potato paste

Poitrine de mouton

à la Milanaise is a breast of mutton boned, rolled, stewed with vegetables, bread-crumbed and browned; served on a bed of macaroni dressed with tomato sauce, and a brown sauce with currant jelly and marsala is served with it.

aux câpres is braised, and served in Piquante sauce with capers.

Quartier de présalé is a fore-quarter of Southdown mutton. Served with haricot beans, it is *à la Bretonne*.

Selle de mouton

à l'Anglaise, or *en broche* is a saddle of mutton roasted.

à la Mirabeau is roasted, and served in Poivrade sauce with chopped gherkins and beetroot.

Selle de mouton

à la Polonaise. The meat of a roast saddle is cut out, minced, and put back again with brown sauce, etc., keeping the shape by a wall of mashed potatoes, it is sprinkled with breadcrumbs and browned. Dressed in this way, with a purée of onions over the mince, and served with Soubise sauce, it is called *à la Marseillaise.*

au laver is served with laver and a brown sauce.

aux pruneaux is served with a compote of French plums.

à la venaison is hung a fortnight, roasted, and served in a rich brown sauce with wine.

LAMB

Carré d'agneau

à la Bruxellaise is a neck of lamb braised, and served on a purée of Brussels sprouts.

à la Douairière is braised, and served in a white sauce with cocks' combs, and braised lambs' sweetbreads cut in slices.

à l'Indienne is roasted, and served with a white curry sauce, garnished with chutney and pickles.

au cresson is roasted, and served with water-cress.

aux cerises is served with cherry sauce; *aux légumes printaniers*, with spring vegetables.

Cannelon d'agneau à la Princesse is a loin of lamb boned, rolled, and braised, and served with a sauce of a purée of cucumber with cream.

Côtes d'agneau à la Chancelière is a roast fore-quarter, the shoulder cut out, and the meat of it minced with ham, truffles, etc., mixed with white sauce, and put into the space the shoulder was cut from; breadcrumbed, browned, and served with white sauce.

Epaule d'agneau is a shoulder roasted, and served with mint sauce; *à la Soubise*, with onion sauce.

à la Montmorency is boned, stuffed with forcemeat, larded and braised, and served with Toulouse garnish.

à la Polonaise is dressed in the same way as saddle of mutton, under that name.

glacee is boned, larded, braised and glazed, and served cold.

Filet d'agneau

à l'Américaine is a loin of lamb roasted, and served with tomato sauce.

à la Maître d'hôtel is served with Maître d'hôtel sauce.

aux cerises, or *aux oranges* is roasted, and has a cherry or orange salad served with it.

aux pointes d'asperges is braised, and served with asparagus cut up and dressed in white sauce.

en cannelon is dressed like *cannelon de mouton.*

rôti is plainly roasted, and is served with mint sauce.

Gigot d'agneau

à la Palestine is a leg of lamb roasted, and served with a purée of Jerusalem artichokes.

bouilli aux épinards is boiled, and served on spinach. It is also dressed in any of the ways given for a leg of mutton.

Hanche d'agneau is a roast haunch of lamb. It is sometimes called *Rosbif d'agneau à la broche.*

Pâté chaud d'agneau is a hot pie of lamb cutlets, with potatoes, white sauce, etc.

Poitrine d'agneau

à la Turque is a breast of lamb boned, rolled and braised, and served with rice cooked in stock with saffron, currants and sultanas.

aux petits pois is stewed with peas.

Quartier d'agneau

à la broche is the fore-quarter roasted; served with mint sauce.

à l'hôtelière is roasted, and served in a sauce of Maître d'hôtel butter with cream.

farci has a stuffing put between the neck and shoulder; it is roasted, and served with brown sauce.

Selle d'agneau

à la Ménagère is a saddle of lamb, dressed like saddle of mutton *à la Polonaise*, with a white instead of a brown sauce, and the meat cut in small square slices.

à la Villeroi is boned, stuffed and braised; covered with Allemande sauce, and sprinkled with breadcrumbs and grated Parmesan.

braisée à l'Allemande is boned, stuffed and braised, and served with Allemande sauce and any vegetable garnish.

rôtie is roasted. It is served *à la fermière*, with lamb's fry, breadcrumbed and fried, and mint sauce; and *à l'Indienne*, with Indian sauce and Indian pickles.

PORK

Carré de porc

à l'Alsacienne is a neck of pork braised, and served with pickled cabbage, potato croquettes, and sausage balls.

à la Mancelle is braised, and served with stewed chestnuts.

Carré de porc

à la Rémoulade is roasted, and served in Rémoulade sauce with chopped Indian pickles.

à la Russe is braised, and served in orange sauce with sultanas.

Côtes de porc is a spare rib of pork. *À la Diplomate*, it is braised and served in a brown sauce with sausages and stuffed potatoes.

Croustade à la Chipolata is a raised pie filled with sausage meat, bacon and chestnuts, and brown sauce.

Echinée de porc rôtie is a roast chine of pork.

Fromage de cochon is brawn.

Gigot de porc

à l'Allemande is a leg of pork pickled, boiled, and served with stewed red cabbage and pickled cabbage, carrots and turnips, and Poivrade sauce.

à la Piémontaise is roasted, and served in a highly seasoned brown sauce with chilli vinegar and olives.

à la Romaine is boned, stuffed with forcemeat with olives and truffles, larded and roasted, served in a brown sauce with port wine, currant jelly, chopped orange and lemon peel, and mushrooms.

bouilli is boiled with the carrots, turnips and parsnips with which it is served.

Jambon

à la broche aux épinards is a ham roasted, and served with spinach. If a York ham is used, the dish is called *Jambon d'York à l'Anglaise.*

à la Maillot is braised in wine, and served with vegetables and Madeira sauce.

à la Polonaise is braised, and served with sausages and peas pudding.

Jambon

à la Royale is braised, and served in Espagnole sauce with champagne.

à la Russe is braised, and served with stuffed cabbages and savoury rice.

à la Séville is served with orange marmalade sauce.

aux cerises is served in a brown sauce with wine and stewed cherries.

glacé à la Jardinière is glazed, and served with a Jardinière garnish. It is also served *à la Macédoine*, *aux petits pois*, or *aux haricots verts*, with a garnish of macédoine, green peas, or French beans.

Longe de porc

rôtie is a loin roasted. *À la Robert*, it is served with Robert sauce; *aux pommes*, with apple sauce.

Pâté à la Devonshire is a pie of layers of slices of pork, bacon and apples.

Pâté à la Leicester is a pork pie in a crust made with lard.

Petit salé à la Fermière is salt pork boiled and served with vegetables; *aux choux*, it is served with cabbages; *aux panais*, with parsnips.

Selle de porc

à l'Américaine is a roast saddle of pork served with tomato sauce.

à la Suède is served with whortleberry jelly.

A Sucking Pig as—

Cochon de lait is plainly roasted and served with gravy.

à la Chipolata has a chestnut and sausage meat stuffing, and is served with Chipolata garnish.

à la Périgueux is stuffed with truffles, etc., and served in a rich truffle sauce.

à la Savoyarde is stuffed with sausage meat, rice, etc., and served with little sausages, and a white sauce with wine and mushrooms.

Cochon de lait

en galantine is a braised galantine of sucking pig.

Pâté froid de cochon de lait is a cold sucking pig pie.

A Haunch of Boar as—

Cuissot de Sanglier

à la Carlsbad is larded and braised, and served with cherry sauce.

à la Royale is larded, and braised in wine and water with vegetables.

aux raisins is served in a brown sauce with grapes.

Filet de Sanglier au Chasseur is a fillet of boar, soaked in seasoned oil, braised, and served with Poivrade sauce.

Hure de Sanglier is a boar's head.

Marcassin is a young boar. It is soaked in marinade and roasted, and may be dressed like sucking pig *à la Chipolata* or *à la Périgueux*, etc.

POULTRY

CHICKENS

Chapon

à la Périgueux is a capon stuffed with truffles, etc., roasted and served with Périgueux sauce.

à la Piémontaise has a truffle stuffing, is roasted, and served with tomato sauce, and garnished with raviolis—little pieces of nouilles paste, made of flour, yolks of eggs and milk, folded over forcemeat and boiled.

au gros sel is boiled in stock with bacon, onions etc., and served in the sauce.

Galantine de poulet is a galantine of chicken.

Pâté chaud de volaille au jambon is a hot chicken and ham pie.

Pâté froid de volaille aux truffes is a cold chicken pie with forcemeat and truffles.

Petits poulets à l'Indienne are young chickens stuffed with rice, breadcrumbs, curry powder, etc., braised and served with rice and Indian sauce, garnished with Indian pickles.

Petits poussins

à la Chevalière are very young chickens, larded and braised, and served in white sauce with button onions and mushrooms.

à la Vénitienne are larded and braised, and served in a white sauce with wine, cocks' combs, chopped mushrooms and truffles.

Pilau de poularde is a fat pullet cooked with rice, onions, spice and raisins, masked with the rice, and garnished with hard-boiled eggs.

Poularde

à l'Anvers is a fat pullet, larded, roasted, and served with a compote of apples, balls of forcemeat, and brown sauce.

à la Financière is roasted and served with Financière garnish.

à la Grimod is filled with a stuffing of the liver with truffles, mushrooms, etc., and roasted in slices of bread and ham.

à la Guillaume Tell is boned, stuffed and braised; set in a mould with the stock, and served cold garnished with truffles.

à la Jeune Fille is stuffed with oysters, steamed, and served cold in an egg sauce with chopped parsley.

à la Lucullus is stuffed with liver forcemeat with truffles, roasted, and served with a garnish of tomato rice with cheese, and truffle sauce.

Poularde

à la Montmorency is boned, stuffed with a forcemeat of sweetbread, foie gras, truffles, etc., larded, braised and glazed; it may be served hot, or cold with aspic.

à la Régence is stuffed and braised, and served with truffle sauce.

aux légumes printaniers is roasted, and served with stewed young vegetables and brown sauce.

Poule

à la Bourgeoise is a boiled fowl, served with Bourgeoise sauce.

au pot is boiled in the *pot-au-feu*, or stock pot.

au riz is boiled with rice.

Poulet

à l'Américaine is a boiled chicken, served in a white sauce with oysters.

à la Carmélite, the back and breast bones removed, it is stewed and served in a rich brown sauce with button onions, olives, and artichoke buttons cut in slices.

à la Chevalière is larded, braised, and served in a rich white sauce with mushrooms.

à la Chivry is cooked in mirepoix with slices of bacon, and served in Ravigote sauce.

à la d'Escars is larded, and braised in stock and wine with bacon, vegetables and herbs.

à l'estragon has a stuffing made of the liver, bacon, tarragon, etc.; it is roasted, and served in a white sauce with chopped tarragon.

à la Génoise is boiled, and served in a white curry sauce with cheese and macaroni.

à la Hambourgeoise has a stuffing of chopped parsley, and herbs, with butter, etc., and is roasted.

Poulet

à l'Italienne has a stuffing of the liver with bacon, and mushrooms; it is roasted, and served in a white sauce with oil, wine and chopped tarragon.

à la Milanaise is stuffed, roasted, and served with Milanaise garnish.

à la Mona is cooked with wine, tomato sauce, Portugal onions and bacon.

à la Royale is stuffed and braised.

à la St. Cloud is larded with strips of truffle and bacon, braised, and served in brown sauce with wine.

à la sauce is boiled, and served with white sauce; *sauce tomates*, with tomato sauce.

à la Turque is stewed, and served with rice dressed with saffron, currants and sultanas.

à la Vienne is boned, roasted, breadcrumbed and browned, served in a tomato sauce with curry powder and chutney.

au céleri is boiled or braised, and served with celery sauce; *au macaroni*, with dressed macaroni; *aux champignons*, with mushroom sauce.

en belle vue is boiled and served cold, covered with a white sauce, and garnished with strips of tongue and truffles, etc.

rôti à la peau de goret has a crackly skin from melted lard being dropped on it while roasting.

DUCKS

Canards, or **Canetons**,

à l'Andalouse are boned, stuffed with sausage meat and braised; served with slices of tomatoes and artichoke bottoms.

Canards, or **Canetons**

à la Chartres are roasted, and served in a rich brown gravy, with turnips cut in olive shapes and glazed.

à l'Espagnole are braised with vegetables, oil and garlic, and served in a brown sauce with olives.

à la Mancelle are braised, and served with chestnuts.

à la Nivernaise are braised, and served with a purée of turnips.

à la Provence are stewed, and served with mushrooms and olives.

à la Rouennaise are stuffed and roasted, and served in a brown mushroom sauce, garnished with slices of lemon and watercress.

à la St. Michel are braised in wine and broth, and served in the sauce with mushrooms.

à la Séville are roasted, and served with orange sauce.

à purée verte are stewed, and covered with a purée of green peas.

au Père Douillet are braised in wine and stock, and served in the sauce.

au vert pré are stewed with green herbs.

aux champignons are braised, and served with mushrooms; *aux olives*, with olives.

en surprise the breasts are cut out, minced, and put back again with a highly seasoned brown sauce; sprinkled with breadcrumbs and browned.

They are also roasted and served *au céleri*, *aux choux*, *aux navets*, or *aux petits pois*, with stewed celery, cabbages, turnips, or peas.

GOOSE

Oie

à l'Arlesienne is stuffed with onions, truffles, chestnuts, etc., braised in mirepoix, and served in tomato sauce.

Oie

à la Chipolata	is braised, and served with Chipolata sausages.
à la Dauphine	is stuffed with chestnuts, etc., braised, and served in brown sauce with orange juice and shreds of the peel.
à la Mount Vernon	is roasted, and served with baked apples, and brown sauce with currant jelly.
à l'orange	is served with slices of oranges and orange sauce.
à la Portugaise	is stuffed with slices of Portugal onions, etc., roasted, and served with stewed Portugal onions and a brown sauce.
à la purée d'oseille	is served with sorrel sauce.
à la Royale	is boned, stuffed and braised, and served in a brown sauce with anchovy and port wine.
braisée à la Jardinière	is braised, and served with brown sauce and Jardinière garnish.
en daube	is stuffed and braised, and is served cold covered with the sauce.
farcie aux marrons	is stuffed with the liver, chestnuts, etc., and roasted.
rôtie	is roasted, and served with apple sauce in a sauce-boat.
Casserole aux abatis	is a giblet pudding, or stew, dressed in a casserole dish.
Pâté aux abatis d'oie	is giblet pie.

GUINEA FOWL

Pintade

à l'Allemande	is larded, braised, and served in Poivrade sauce with stewed prunes.
à la Forestière	is roasted, covered with watercress and small salad, and served with gravy and broiled mushrooms

Pintade

à la Piémontaise is larded and braised, and served in game sauce with slices of truffles.

à la Reine is braised, and served in a tomato sauce with chopped mushrooms, shallots and parsley, garnished with crayfish.

à la Russe has a slice cut in the breast and stuffing inserted, and is roasted, and served with brown sauce.

à la Staël is roasted, sprinkled with flour, giving it a white crust, and is served with a highly seasoned white sauce.

à la Tartare is split and broiled, and served with watercress and Tartare sauce.

à la Victoria is stuffed, larded and braised, and served in a brown sauce with olives.

PIGEONS

Pigeons

à l'Algérienne are stewed, and served with French plums.

à la Crapaudine are breadcrumbed and broiled, and served with Piquante sauce.

à la Cuillère are braised in stock with bacon, vegetables and herbs, served with Hollandaise sauce, and garnished with crayfish.

à l'Égyptienne are stuffed with dates, roasted, and served in a rich gravy with Madeira.

à la Merveilleuse, or *en ragôut d'écrevisses* are stewed, and served in a rich white sauce with mushrooms and crayfish.

à la Nivernaise are stewed, and served with mashed turnips.

à la Princesse are stuffed with foie gras and mushrooms, stewed, and served with Espagnole sauce.

Pigeons

à la St. Germain, or *aux petits pois* — are stuffed, and stewed with green peas.

aux cerises — are served with a compote of cherries.

en compôte — are stewed in stock, with bacon, mushrooms, onions, etc., and served in the sauce.

Pâté chaud de pigeons — is a hot pigeon pie

Pâté de pigeons à l'Anglaise — is a pigeon pie with collops of beef steak.

TURKEY

Dinde

à la Chipolata — is stuffed with sausage meat and chestnuts, roasted, and served with Chipolata garnish.

à la Marquise — is stuffed with forcemeat and oysters, boiled, and served in oyster sauce.

à la Provençale — is stuffed with onions, breadcrumbs, etc., roasted, and served with truffle or tomato sauce.

à la purée de céleris — is boiled, and served with celery sauce and slices of fried bacon.

à la Régence — is larded, braised, and served with Financière garnish.

à la St. James — is stuffed with sausage meat and roasted. It has a brown sauce, and is served with currant jelly.

à la Sultane. — The breast-bone removed, it is larded, roasted and glazed; served in a brown sauce, with sausages, balls of stuffing and tomatoes.

à la York. — The legs are cut off, it is boned and stuffed with forcemeat and a tongue; braised, and served with white sauce and vegetables.

L

Dinde

aux marrons is boiled, and served with chestnut sauce.

rôtie is roasted, and garnished with sausages.

rôtie parfaite is stuffed with sausage meat, chestnuts and truffles, and roasted.

truffée is stuffed with forcemeat and truffles, roasted, and served with gravy and chopped truffles.

Dindonneau à la Duchesse is a young turkey, roasted, and served with a purée of cucumbers, garnished with quenelles, small pieces of tongue and French beans.

Galantine de dinde is a braised galantine of turkey; it is served cold. *Aux foies gras*, it has fat livers of geese or fowls added to the forcemeat.

GAME

BLACK GAME

Coqs noirs, or **Coqs de bruyère,**

à la Bourgeoise are stewed, and served in brown sauce with chestnuts and mushrooms.

à la Monarque are cooked in stock with wine and herbs, and served with a Toulouse garnish.

à la Rob Roy are stuffed, roasted, sent up in burning whisky, and served with melted-butter sauce. Grouse are also dressed in this way.

à la royale are larded, braised and served with a white sauce and little rissoles of game.

à la Stockholm are larded, and barded with vine leaves, roasted, and served in a game sauce with mushrooms or truffles.

Coqs noirs, or **Coqs de bruyère**

en casserole are cut up and stewed with bacon and mushrooms, and are served in the dish in which they are cooked.

en daube are stewed with bacon and vegetables, and served cold coated with the sauce.

GROUSE

Grouse

à l'Alméria are stuffed, roasted, and served in a clear brown sauce with wine and grapes.

à la Citoyenne are roasted, and served in a game sauce with mushrooms, chestnuts and olives.

à la Fermière are braised, and served in a brown sauce with purée of mushrooms.

à la Kinnaird are stuffed, braised, and served with Financière garnish.

à la Montglas have the breasts taken out, cut in dice with mushrooms and truffles, mixed with brown sauce and put back again, sprinkled with bread-crumbs and browned; and are served with a rich sauce with wine.

à la Piémontaise have a truffle stuffing, are roasted, and served in a clear game sauce with wine and slices of truffles.

en timbale is a grouse pie baked in a French raised pie mould.

Pâté de grouse à l'Écossaise is a pie of grouse with beef steak, etc.

HARE

Lièvre, or **Lévraut**

à la D'Orléans is stuffed, roasted, and served in a brown sauce with vinegar, hard-boiled white of egg, anchovies and gherkins cut in dice, and capers.

Lièvre, or **Lévraut**

à la Finnoise is larded, roasted, and served in a sharp white sauce of stock, vinegar and sour cream.

à la Matanzas is soaked in marinade, stuffed with a forcemeat of fowl, and braised.

à la St. Denys is larded, stuffed and braised, and served with truffle sauce.

au jus de groseilles is larded, roasted, and served in brown sauce with currant jelly and olives.

en daube is boned, and stewed in a jar with bacon, veal, game stock, etc.; it is served cold, in the jar.

sauce Poivrade is larded, roasted, and served with Poivrade sauce.

Pain de lièvre à la York is a pie of layers of slices of hare, ham and hard-boiled eggs, with game jelly; it is served cold.

Pâté de lièvre à l'Ecossaise is a pie of hare stewed with bacon, wine and herbs.

Râble de lièvre rôti is a baron of hare, larded and roasted.

LARKS

Pâté de mauviettes

à la Melton Mowbray is a lark pie with veal and bacon, mushrooms, truffles, etc.

à la Moderne is a raised pie of boned larks stuffed with beef forcemeat.

PARTRIDGES

Perdreaux

à l'Anglaise are stuffed with the livers and butter, and roasted. A stuffing of shallots, breadcrumbs, etc., is inserted under each joint, and they are served in a sauce of stock and wine.

Perdreaux

à la Barbarie	are stuffed with truffle stuffing, and larded ornamentally with truffles; braised, and served with Financière sauce.
à la Cussy	are boned, with the exception of the leg bones, and stuffed with a forcemeat made of sweetbread, truffles, mushrooms and cocks' combs; braised, and served with truffle sauce.
à la Mecklenbourg	are stuffed with game forcemeat with chopped French plums, braised in stock and wine, and served in the sauce with tomato sauce and currant jelly.
à la Parisienne	are cooked in a brown sauce with wine, and served in the sauce.
à la Pompadour	are stuffed with foie gras and truffles, larded, braised, and served with truffle sauce.
à la Suisse	are stuffed, stewed with onions and celery, and are served with rice, and a sauce of a purée of the vegetables with tomatoes.
à la Victoria,	the breast bones removed, they are stuffed with game forcemeat, larded and braised, and served in a brown sauce with wine.
aux choux	are braised in stock with bacon and cabbages, and served with the cabbages and slices of bacon.
braisés	are larded and braised.
Pâté de perdreaux au chasseur	is a pie of partridges with veal and bacon, mushrooms and game sauce.

PHEASANTS

Faisans

à la Beauharnais are braised, and served in truffle sauce with mushrooms, artichoke bottoms and asparagus points.

à la Bohémienne have a stuffing of foie gras and truffles, are cooked in mirepoix, and served in the sauce with truffles and foie gras.

à la Connaught are stuffed with chestnut stuffing, roasted, and served with a water-cress salad.

à l'étouffade are larded and stewed, and served with game sauce.

à la Flamande are stewed with bacon, sausages and cabbages, and served with the cabbages pressed and cut in shapes, carrots and turnips, and Poivrade sauce.

à la Fontaine-bleau. The breasts are larded in a square, they are braised in white stock with sausages, lettuces and herbs, and served with the sausages and lettuces, and brown sauce.

à la Gitana are stewed in stock with bacon, slices of Portugal onions, tomatoes and wine.

à la Périgueux are stuffed with truffle stuffing, roasted, and served with a sauce of aspic and wine with slices of truffles.

à la Saint-Cloud are boned, stuffed with a game force-meat with the livers and truffles, roasted, and served on toast with Italian sauce and truffles.

à la Soubise are braised, and covered with Soubise sauce.

à la Victoria are stuffed with a forcemeat of oysters, bacon, and herbs, stewed, and served with oyster sauce.

Faisans

aux foies gras are stuffed with foie gras, ham, truffle, etc., and roasted.

aux marrons are stewed, and served with chestnut sauce.

Galantine de faisan aux truffes is made of a pheasant boned, stuffed with game forcemeat and truffles, braised, and served cold with aspic.

Pâté chaud de faisan aux truffes is a pie of pheasant with forcemeat and truffles.

RABBITS

Lapins, or **Lapereaux**

à l'Anglaise are stewed, and served with Soubise sauce.

à la Jardinière are cooked in white sauce, with young onions, carrots and turnips cut in little balls, and peas.

à la sauce are boiled, and served in white sauce.

à la Stamboul are braised, and served on a purée of rice, with tomato sauce.

à la Tavernière are cooked in a white sauce with onions and mushrooms.

à la villageoise are stuffed, roasted, and served in melted-butter sauce with shallots and chopped parsley.

aux groseilles vertes are roasted or stewed, and served with green gooseberry sauce.

aux petits pois are stewed with green peas.

en terrine are cooked in a jar, or raised pie dish, with bacon, onions, mushrooms and stock, and served in the dish in which they are cooked.

grillés are split open and broiled; served with butter and chopped parsley.

truffés à la Périgord are stuffed with truffle stuffing, braised, and served in a white sauce with truffles.

Galantine de lapin	is made of rabbit boned, stuffed, and braised. It is served cold, garnished with the sauce in a jelly.
Pâté chaud de lapereaux	is a hot rabbit pie.

VENISON

RED DEER

Carré de venaison	is a neck of venison. It is roasted, and served with currant or rowan jelly, and with French beans.
à la Manon	is braised, and served in Poivrade sauce with Burgundy, currant jelly and orange juice.
Epaule de venaison	is a shoulder of venison.
Filet de venaison	is a fillet of venison.
à la Corse,	it is served in a highly seasoned brown sauce with Marsala and olives.
à la Frédéric,	it is braised in white wine with slices of bacon, carrots, onions, herbs and spice.
Gigot de venaison	is a leg of venison.
Hanche de venaison	is a haunch of venison.
à la Corinthienne	it is larded, soaked in marinade and roasted, and served in a brown sauce with port wine, currant jelly and currants.
Pâté de venaison	is a venison pasty.

ROE DEER

Cimier de chevreuil	is a saddle of roebuck.
à la Suisse,	it is served with brown mushroom sauce.
Gigot de chevreuil	is a leg of roebuck.

Quartier de chevreuil is a fore-quarter. Dressed *à la St. Hubert*, it is larded, soaked in marinade and braised, and served in a rich brown sauce with prunes.

WILD DUCK

Canards sauvages

à la Bolognaise are braised, and served with rice dressed with grated cheese, and a white sauce with ground almonds.

à la Brésilienne are braised, and served in purée of game sauce, with tomatoes.

à l'etouffade are stewed in stock and wine with onions and herbs.

à la Française are roasted, and served in a brown sauce with wine and mushrooms.

à la Malaga are roasted, and served in Espagnole sauce with port wine, chopped shallots and cayenne.

à la Mathilde are stewed, and served in a purée of cucumber with cream.

à la Norvégienne are dressed in a rich game sauce with wine and chopped truffles, and a compote of apples and cranberries is served with them.

à la Tyrolienne are stuffed with game forcemeat, roasted, and served with barberry jelly, and a clear gravy with wine and slices of truffles.

à la Victoria are roasted, and served in a brown sauce with Burgundy, currant jelly, orange juice and spice.

GAME PIES

Pâté à la York is composed of goose, hare, grouse and snipe, with sausage meat, slices of ham and spice.

Pâté froid de gibier is a cold pie made of several kinds of game.

Quail, plover, snipe and other small birds may be dressed in hot pies, and served as *Pâtés chauds de cailles, pluviers, bécassines*, etc., or in cold pies, as *Pâtés froids*. They are dressed *en terrine à l'Irlandaise*, cut in halves, baked on layers of bacon, and served cold in the dish in which they are cooked; and in puddings in suet crust, as *Boudin à la Chipolata*, with Chipolata garnish, or *à l'Épicurienne*, with mushrooms, truffles and wine.

CHAPTER VI

ROASTS, OR RÒTS

Macreuse . . . . . . Black Diver.
Coqs noirs, or Coqs de bruyère . Black game.
Outarde canepetière . . . Bustard
Chapon . . . . Capon.
Served with watercress, it is *au cresson.*
Poulet . . . . Chicken.
Bardé, it is barded, roasted with a slice of bacon over the breast, and served with the bacon on it. *Pigué*, it is larded.
Petits poulets . . . . . Spring chickens.
Petits poussins . . . . . Young chickens
Corlieu . . . . Curlew.
Canard . . . . Duck.
Caneton . . . . . . Duckling.
Oie . . . . Goose.
Oison or Oisillon . . . . Green goose.
Grouse . . . . Grouse.
Pintade . . . . Guinea fowl.
Lièvre . . . . Hare.
Gélinotte . . . . . . Hazel hen.
Vanneaux . . . . . . Lapwings.
Mauviettes . . . . . . Larks.
Lévraut . . . . Leveret.
Ortolans . . . . . . Ortolans.
Perdrix, or Perdreaux . . . Partridges.
Perdrix is usually applied to older birds. *Perdreaux de Russie* are Russian partridges.

Paonne	Peahen.
Faisan	Pheasant.
Pigeons	Pigeons.
Pigeonneaux	Young pigeons
Pilet	Pintail.
Pluviers	Plovers.
Poules de Prairie	Prairie birds
Poularde	Fat Pullet
Cailles	Quails.
Lapin	Rabbit.
Lapereaux	Young rabbit.
Paons de mer	Ruffs and Reeves.
Rouges de rivière	Shovellers.
Bécassines	Snipe.
Sarcelle	Teal.
Dindon (m.), or **Dinde** (f.)	Turkey.
Dindonneau	Turkey poult.
Canard siffleur They are sometimes called *Macreuses.*	Widgeon.
Canard, or **Caneton, sauvage**	Wild Duck.
Bécasses	Woodcocks.
Ramiers	Wood Pigeons.

CHAPTER VII

VEGETABLES, OR LÉGUMES, AND SALADS

ARTICHOKES

ARTICHOKES plainly boiled are served with butter sauce in a sauce-boat as *Artichauts sauce au beurre*, or with Dutch sauce, *sauce Hollandaise.*

Artichoke Bottoms as—

Artichauts

à la Barigoule are stuffed with chopped bacon, mushrooms, shallot, parsley and herbs, with brown sauce and breadcrumbs, braised, and served with Italian sauce.

à la bonne femme are boiled, and served with white sauce.

à la Bordelaise are stuffed with button onions, anchovies and olives in white sauce with breadcrumbs, braised, and served in white sauce.

à la Bruxellaise are cut in quarters without removing the leaves, cooked in white sauce, and arranged in a border, with Brussels sprouts and Maître d'hôtel sauce in the centre.

à la Camden are masked with cheese cream, browned, and served with tomato sauce.

à l'essence de jambon are stuffed, braised, and served covered with purée of ham.

à la Florentine are stuffed with onions, breadcrumbs and grated cheese.

Artichauts

à la Hollandaise are stuffed with a purée made from the leaves, and served with Hollandaise sauce.

à l'Italienne are cooked in stock and wine, and served in Italian sauce.

à la Lyonnaise are cooked in butter, and served in a brown sauce with onions.

à la Marquise are stuffed with chopped mushrooms, ham, herbs and breadcrumbs, and cooked in wine and stock.

à la Nesselrode are served cold, stuffed with a savoury iced cream, with chopped almonds and grated cheese.

à la Russe are stuffed with caviare and Mayonnaise sauce over it, and served cold.

à la Valentine are stuffed with braised chestnuts and white sauce, covered with whipped white of egg and baked; served on croûtons with tomato sauce.

au velouté are cooked in white sauce, and served in the sauce with cream and yolks of eggs.

en mayonnaise are served cold, coated with Mayonnaise sauce and sprinkled with chopped parsley.

farcis are stuffed with herb forcemeat, and cooked with oil and bacon.

Crème d'artichauts is a purée of artichokes with cream, steamed in a mould, and served with cream sauce.

JERUSALEM ARTICHOKES

Topinambours

à la Belge are cut in olive shapes, boiled, and served in Soubise sauce in a border of tomato butter.

Topinambours

à la Ferdinand are cut in little balls, coated with parsley sauce, and put into little cases of fried bread half filled with dice of fried bacon; served with tomato sauce.

à l'Italienne are cut in fancy shapes, cooked with butter, stock, etc., glazed, and served with Italian sauce.

au gratin are dressed in a purée with cream, sprinkled with grated Parmesan and browned.

sautés are cut in thin slices, and sauté.

Soufflé à la Palestine is a soufflé made of a purèe of artichokes with cream and eggs.

ASPARAGUS

Asperges

à l'Espagnole are served with poached eggs sprinkled with chopped herbs, and tomato sauce. This is also called *à la Colbèrt.*

à la Hollandaise are served with Hollandaise sauce.

à l'huile are served with oil and vinegar.

à la Niçoise are served cold in a sauce made of hard-boiled yolks of eggs with oil and vinegar.

à la Piémontaise are served in white sauce with grated cheese.

à la sauce are served with white sauce.

à la Tartæ are served cold, with Tartare sauce.

au beurre are served with butter sauce.

en branches are plainly boiled, and served without sauce, or with dissolved butter in a sauce-boat.

en mayonnaise are served cold in Mayonnaise sauce.

en petits pois are cut up small, stewed, and served in a white sauce.

Crème d'asperges à la Claudine is a cream of asparagus iced in asparagus moulds, and is served tied up with coloured ribbons.

Pointes d'asperges

à la crème are asparagus cut up, and served in Béchamel sauce.

à la Pompadour are cut up, and served in a sauce of butter, yolks of eggs and vinegar.

à la Princesse are dressed in alternate layers with a rich custard, covered with whipped whites of eggs and grated cheese, and baked.

au jus are stewed in stock.

BROAD BEANS

Fèves de marais

à l'Anglaise are boiled, and served with parsley and butter.

à la crème are boiled in milk with chopped parsley, and served in the sauce with cream.

à la Macédoine are cooked in stock and white wine with chopped mushrooms, shallots and parsley, and artichoke bottoms cut in dice.

à la Menton are served in Soubise sauce, garnished with little rolls of bacon breadcrumbed and fried, and croûtons sprinkled with grated cheese.

à la Romaine are stewed, and served with a purée of tomatoes.

à la Russe are served in horseradish sauce, garnished with strips of cheese pastry.

à la Viennoise are served in a white sauce with chopped ham and tarragon.

Purée de fèves is a purée of beans.

FRENCH BEANS

Haricots verts

à l'Albany are cut in strips, boiled, and served with artichoke bottoms masked with cheese sauce.

Haricots verts

à l'Anglaise are served with butter and chopped parsley.

à l'Espagnole are dressed in Espagnole sauce with chopped ham and mushrooms.

à la Maître d'hôtel are served with Maître d'hôtel sauce.

au beurre noir are served with black-butter sauce.

aux fines herbes are served in a butter sauce with chopped parsley and shallots.

sautés are sauté in butter with chopped parsley.

Haricots panachés à la Milanaise are French beans and haricot beans in a cream sauce with grated Parmesan.

HARICOT BEANS

Flageolets

à l'Allemande are green Flageolets boiled, and served in Allemande sauce.

à la bonne femme are dressed in bread sauce, and garnished with broiled mushrooms and little rolls of fried bacon.

à la Romaine are served in a savoury tomato sauce with grated cheese.

à la Vénitienne are served in a white sauce with cream and lemon juice, and little strips of ham.

au jus are stewed in stock, and served in the sauce reduced to half glaze.

au petit beurre are sauté in butter, and served with little pats of butter.

They may be dressed in many of the ways suggested for peas.

Haricots blancs

à la Bretonne are white haricot beans boiled, and served with Bretonne sauce.

à l'Indienne are curried, and served with rice.

à la moëlle are served with beef marrow and Espagnole sauce.

M

Haricots blancs

à la Parisienne are dressed in a white sauce with mushrooms and white wine, and strips of ham and of gherkins.

au jus are stewed in stock, and served with gravy or brown sauce.

en fricassée are served in a rich white sauce with chopped shallots and herbs.

en purée are dressed in a purée with stock, and garnished with croûtons.

Haricots rouges

à la Bourguignonne are red haricot beans cooked in stock with onions, and Burgundy or claret.

à la Paysanne are dressed in a brown sauce with chopped and fried onion.

Crème de haricots is a purée of haricots with cream.

BEETROOT

Betteraves

à la Chartreuse are sandwiches of a slice of onion between slices of yellow beetroot, dipped in batter and fried.

à la crème are slices of beetroot boiled in a white sauce with cream.

à la Poitevine are slices served in a brown sauce with onion and spice.

au vin are dressed with white wine and chopped and fried onion.

en salade are served cold, with fillets of anchovies, gherkins, young onions and hard-boiled egg cut in dice, chopped shallots and parsley, oil and vinegar.

BROCCOLI

Is dressed in the same way as cauliflower.

BRUSSELS SPROUTS

Choux de Bruxelles

à la Française are dressed with alternate layers of a white sauce with cream and grated cheese, covered with bread-crumbs and hard-boiled yolk of egg, and garnished with croûtons.

à la Maître d'hôtel are boiled, and served in Maître d'hôtel sauce.

sautés are sauté in butter with lemon, etc.

CABBAGE

Choux

à la Hollandaise is finely chopped, and cooked with butter and slices of apples.

à la Lilloise is chopped, and cooked in butter, with onion and spice.

en surprise, the heart is cut out, it is filled with sausage meat and boiled chestnuts, and stewed.

farcis, the heart is cut out, and a stuffing of sausage meat put between each leaf; it is braised, and served in the sauce.

CARDOONS

Cardons

à l'Alphonse are boiled, cut in slices, and dressed with peas in white sauce, garnished with little rolls of fried bacon and watercress.

à l'Espagnole are boiled, and served in a rich brown sauce with wine.

à l'Italienne are boiled, covered with bread-crumbs and grated cheese, sprinkled with melted butter, and browned. If the grated cheese is omitted, they are called *au gratin.*

Cardons

à la moutarde	are boiled, and served in mustard sauce.
à la moëlle	are stewed, and served with beef marrow spread on pieces of toast.
au jus	are stewed, and served in brown sauce.
au velouté	are served in Velouté sauce.
Purée de cardons aux croûtons	is a purée of cardoons with cream, garnished with croûtons.

CARROTS

Carottes

à la Béchamel	are boiled, cut in shapes, and served in Béchamel sauce, garnished with croûtons.
à la Carita	are stewed and glazed, and served cold in a border of green aspic, garnished with aspic.
à la Flamande	are served in a tomato sauce, garnished with pieces of cooked tomatoes on croûtons.
à l'Indienne	are served in a curry sauce with a border of rice.
à la Lilloise	are cut in oval shapes, and served on a border of mashed turnips, with alternate croûtons of fried bread, and white sauce with chopped capers and parsley.
à la Malden	are stewed, and served in a vol-au-vent with slices of beef marrow, capers, and a rich brown sauce.
à la ménagère	are cut in slices, and served in a white sauce with wine and herbs.
à la poulette	are glazed, and served in Poulette sauce.
au sucre	are mashed, and dressed with milk, sugar, and eggs, the top sprinkled with sugar.

Carottes

aux petits pois are cut in dice and served with peas in a white sauce.

Petites carottes, or *Carottes nouvelles*, *à la crème* are young carrots stewed in white sauce with cream. Stewed and glazed, they are *glacées*.

CAULIFLOWERS

Chouxfleurs

à la Piémontaise are served in a white sauce with grated cheese.

à la Reine are served in a rich white sauce with chopped ham.

à la sauce are served with white sauce; *sauce au beurre*—with butter sauce.

au gratin, or *au Parmesan* are masked with a white sauce with grated Parmesan, breadcrumbed and browned.

Marinade de chouxfleurs is cauliflower divided in pieces, masked with white sauce, dipped in batter and fried.

Soufflé de chouxfleurs à la Baronne is composed of pieces of cauliflower in layers with slices of raw tomato, covered with cheese soufflé mixture, and baked.

CELERY

Céleri

à la Chetwynd is stewed with onions, and served on toast with the onions, and Béchamel sauce with cream.

à la crème is stewed, and served in a white sauce with cream.

à l'Espagnole is stewed, and served in Espagnole sauce.

à la Flamande is stewed, and served in a white sauce with yolks of eggs and chopped parsley.

Céleri

à la Génevoise is stewed, covered with white sauce, sprinkled with breadcrumbs and grated cheese, and browned.

à la moëlle is stewed, and served on toast with brown sauce and beef marrow.

à la Villeroi is masked with Allemande sauce, breadcrumbed and fried.

au jus is stewed in stock.

Beignets de céleri are fritters of celery fried in batter. They are sometimes served with tomato sauce.

Celery roots are served with butter sauce as *Céleri-rave sauce au beurre;* stewed, and served *au jus;* or glazed, *à la demi glace.* They are also dressed as a *Purée de céleri-rave.*

CHESTNUTS

Marrons

á la Duchesse are stewed, and served in a white sauce with chopped tongue.

à la Mancelle are stewed and served in a game sauce, garnished with slices of hard-boiled eggs, and croûtons.

à la Sultane are braised, and served in a brown sauce with sultanas and olives.

en croustade are dressed in a croustade of fried bread, with white sauce, cream and grated cheese.

en matelote are served in a white sauce with yolks of eggs and white wine, garnished with prawns and strips of anchovy pastry.

Purée de marrons is a purée of chestnuts, cooked with stock and wine.

They are also dressed as a soufflé.

CUCUMBER

Concombres

à la crème	are cut in slices, and cooked with cream, butter and flour.
à l'Espagnole	are cut in short lengths, stuffed, stewed, and served with brown sauce.
à l'Italienne	are stuffed, stewed, and served in white sauce with grated cheese.
à la moëlle	have a stuffing of breadcrumbs, beef marrow, etc., and are served with a brown sauce.
à la poulette	are cut in pieces, cooked with butter and sugar, served in white sauce with cream and chopped parsley.
farcies à la crème	are stuffed and stewed, and served in Béchamel sauce with cream and sugar.
Crème de concombres à la Parisienne	is made of a purée of cucumber with whipped cream, set in a mould lined with aspic and little pea shapes of cucumber.

EGG PLANT

Aubergines

à la Portugaise	are cut in halves, stuffed with force-meat with chopped mushrooms and shallots, baked, and served with Piquante sauce.
farcies	are cut in halves, the centres chopped, and put back into the skins with brown sauce and butter, sprinkled with breadcrumbs and browned.
grillées	are cut in halves and grilled.

ENDIVE

Chicorée

à la Bourgeoise	is stewed, and served on toast.

Chicorée

à la crème is chopped, dressed with cream and white sauce, and garnished with croûtons. If the cream is omitted, it should be called *en purée.*

à la Théodora is a purée with cream, steamed in a mould, and garnished with slices of hard-boiled eggs.

LEEKS

Poireaux

à la Mediterranée are braised, stuffed with sausage meat, breadcrumbed and fried, and served with slices of cooked tomatoes.

au jus are stewed in stock.

sur croûtes are braised, and served on a croûton of fried bread, with a rich brown sauce.

LENTILS

Lentilles

à l'Américaine are served in tomato sauce, garnished with watercress.

à l'Indienne are curried, and served with rice.

en fricassée are boiled, and served in white sauce.

Purée de lentilles aux croûtons is a purée of lentils with stock, garnished with croûtons.

LETTUCE

Laitues

à l'Espagnole are stewed, and served in brown sauce.

à la St. Honoré are chopped, and dressed with cream and eggs in a border of pastry, surrounded with little balls of choux paste with cheese.

farcies, have the centres cut out, and are stuffed with forcemeat and braised.

MORELS

Morilles

à l'Andalouse	are cooked with oil, wine, chopped ham, shallots and parsley, and served in the sauce.
à l'Italienne	are served in Italian sauce.
aux croûtons	are stewed, and served on buttered toast.

MUSHROOMS

Champignons

à la Bordelaise	are soaked in oil, broiled, and served in the oil with wine, chopped parsley and shallots.
à la Milanaise	are seasoned with oil and vinegar, dipped in beaten eggs with grated cheese, and fried.
à la Napolitaine	are filled with a stuffing made of the stalks with herbs, breadcrumbs and grated cheese; baked, and served with gravy.
à la sauce	are stewed, and served in white sauce.
à la Superlative	are laid on pieces of toast spread with Devonshire cream, and the cream piled on the top. They are cooked in a covered dish.
au champagne	are cooked in stock with butter, chopped shallot and champagne.
en fritot, or as *Beignets de champignons*	are fried in batter with slices of bacon.
farcis, or *au gratin*	are stuffed, sprinkled with bread-crumbs and baked, and are served with brown sauce.
Purée de cham pignons	is made of chopped mushrooms with butter and gravy, and is garnished with croûtons.

Cut in slices, they are dressed *à la crème*—with butter and cream; or *en ragoût*—with broth, chopped parsley and herbs.

ONIONS

Oignons

à la Fermière	are stewed, and served in a brown sauce with mushrooms, garnished with rolls of fried bacon.
à la poulette	are boiled, and served in Poulette sauce.
au jus	are stewed in stock and served with brown sauce.
au sirop doré	are stewed with butter and sugar, and served in the sauce.
en ragoût	are stewed in a white sauce with purée of ham.
farcis.	The centres are cut out; they are stuffed and braised.
Crème glacée à la Soubise	is a purée of onions with whipped cream and eggs, iced, and served in little cases of cheese pastry.
Purée d'oignons à la Bretonne	is a purée of onions with stock. It is garnished with croûtons.

PARSNIPS

Panais

à la crème	are mashed and dressed with cream, garnished with croûtons.
à la Hamelin	are dressed in a purée with a rich white sauce, covered with green peas.
à la Provençale	are sauté, with slices of onion and chopped parsley.
à la Trianon	are dressed in tomato sauce, with grated cheese, and garnished with watercress.

PEAS

Petits pois

à l'ancienne	are stewed, and served with cream and yolks of eggs.
à l'Anglaise	are boiled, and served on a lump of butter.

Petits pois

à l'Aubois — are dressed in a rich white sauce with cream and yolks of eggs, and put into halves of cooked tomatoes from which the centres have been scooped out.

à la Française — are stewed, and mixed with flour and butter.

à la Parisienne — are boiled with onions, butter and sugar, and served with the sauce.

à la Vénitienne — are served in an onion sauce, garnished with slices of tomatoes.

au jambon — are stewed in stock with dice of ham, young onions, etc. ; *au lard*, with dice of bacon.

aux laitues — are stewed with lettuces.

en cosses — are boiled in their shells.

Côtelettes de pois à la Comte de Paris — are cutlets of peas with Soubise sauce, breadcrumbed and fried; served with Soubise sauce, and peas in the centre.

Crème à la D'Artois — is a cream of green peas. It is sometimes iced.

Crèmes à la St. Germains — are creams of green peas set in moulds lined with green peas, and served with Suédoise sauce.

Mousse aux pois verts — is a soufflé made of a purée of green peas with eggs and whipped cream, steamed, and served with Hollandaise sauce. It may also be iced in a mould, and served with cheese biscuits.

POTATOES

Pommes de terre

à l'Anglaise — are boiled, cut in slices, and served with butter.

à la Beaufort, or *farcies*. — The centres are scooped out, and filled with forcemeat or mince preparation; they are baked and served with gravy.

Pommes de terre

à la crème	are cut in slices and served in white sauce.
à la Duchesse	is a purée of potatoes with cream, fried in small shapes, and served with white sauce.
à l'Italienne	are baked in their skins, the potato pulp mixed with rice and grated Parmesan, and served in the skins.
à la Lyonnaise	are cut in slices, and sauté in butter with chopped parsley and shallot. If oil is used instead of butter, they are called *à la Provençale.*
à la Macaire	are fried potato trimmings.
à la Maître d'hôtel	are boiled, cut in slices, and served in Maître d'hôtel sauce.
à la Mentone	are cut in olive shapes, cooked with stock and tomato pulp, and sprinkled with chopped parsley.
à la Norvégienne	are boiled, cut in slices, and served in a cheese sauce.
à la Parisienne	are cooked in butter and water, with onions and herbs.
à la Turque	are cut in slices, and served in Soubise sauce, sprinkled with chopped parsley and grated cheese.
au gratin	are cut in slices, and dressed with white sauce and grated Parmesan, sprinkled with breadcrumbs and browned.
au lard	are cut in slices, and served in white sauce with dice of bacon.
Château	are cut in oval shapes and fried.
en chemise	are boiled in their skins.
frisées	are fried potato ribbons or curls.
melangées	are cut in slices and stewed with slices of apples.
nouvelles à la crème	are young potatoes boiled in cream with chopped parsley.
pailles	are fried potato straws, the size of matches.

Pommes de terre

sautées	are cut in slices and fried.
soufflées	are baked in their skins, the potatoes mixed with butter, beaten eggs, etc., put back into the skins and browned.
Croquettes de pommes de terre	are potato croquettes, breadcrumbed and fried. *À la Béchamel*, they are served with Béchamel sauce.
Quenelles de pommes à l'Américaine	are quenelles of potato, served with tomato sauce.
Petits soufflés de pommes à la Napolitaine	are potato soufflés with grated Parmesan, served in little cases; made with the addition of cream and chopped parsley they are called *à la Christina.*
Purée de pommes gratinée	is a purée of potatoes sprinkled with breadcrumbs and browned. Mixed with white sauce, it is called *à la Maria. À la Théodora*, it is garnished with little balls of cucumber.

In writing a menu, *Pommes de terre* is usually curtailed to *Pommes.*

PURSLANE

Pourpier

en friture à la Milanaise	is seasoned with spice, dipped in batter and fried.
sauce au beurre	is served in butter sauce.

SALSIFY

Salsifis

à la Béchamel	is boiled, and served in Béchamel sauce.
à la Clarence	is boiled, and served with a purée of green peas, garnished with slices of tomatoes.
à la moëlle	is stewed, and served with beef marrow spread on pieces of toast, and brown sauce.

Salsifis

à la poulette — is served in white sauce with cream and mushrooms.

frits — is soaked in seasoned oil, breadcrumbed and fried. If the pieces are dipped in batter and fried, they are called *Beignets de salsifis*.

Coquilles de salsifis — is scalloped salsify served in scallop shells.

Fondues de salsifis — are made of a purée of salsify with eggs, baked in little cases, sprinkled with chopped parsley and breadcrumbs.

SEA-KALE

Choux de mer

à l'Espagnole — is boiled, and served in Espagnole sauce.

à la Hollandaise — is served with Hollandaise sauce.

à la Prince — is served in a white mushroom sauce with cream and yolks of eggs.

à la sauce, or *au beurre* — is served on toast with butter sauce.

au jus — is stewed, and served with gravy

SPINACH

Épinards

à l'Allemande — is chopped and dressed with butter, cream, and breadcrumbs.

à l'Anglaise — is dressed with butter or cream.

à la crème — is dressed with cream and sugar.

à la Française — is dressed with butter, flour and stock.

à l'Italienne — is dressed with anchovy butter and raisins, garnished with croûtons.

à la Prati — is dressed with cream, piled in little rose shapes on croûtons of fried bread, and has a slice of marrow masked with red sauce in the centre of each croûton.

Épinards

au jus	is served with gravy, garnished with glazed croûtons.
au velouté	is served with Velouté sauce.
aux œufs	is served with poached eggs. This is often called *à la Colbert.*
glacés à la crème	is dressed with custard, iced, cut into round or oval shapes, and served on a border of iced cream, with iced whipped cream in the centre.
Beignets aux épinards	are spinach fritters.
Roulettes d'épinards à la Louise	are round cakes of spinach dressed with cream and yolks of eggs, breadcrumbed and fried; arranged alternately with little round slices of ham or tongue, and served with tomato sauce.

It is also dressed as a soufflé and as a cream.

TOMATOES

Tomates

à l'Américaine	are raw tomatoes stuffed with Mayonnaise sauce with chopped olives, anchovies and tarragon, and garnished with aspic.
à la Cardinal	are stuffed with anchovy sauce and baked.
à la Caroline	are stuffed with savoury rice and grated cheese.
à la crème	are cut in slices and served with cream sauce.
à la Florence	are cut in slices, and arranged on a salad of lettuce or endive, seasoned with oil and vinegar and sprinkled with shreds of chicken, tongue, olives, gherkins and hard-boiled white of egg.
à la Graham	are stuffed with a purée of potato, and baked.

Tomates

à la Moscovite are raw tomatoes stuffed with an iced cream with chopped walnuts, grated cheese, and shreds of celery.

à la Napolitaine are stuffed with a cheese cream and baked.

à la Provençale. The centres are cut out, mixed with oil, chopped onions and breadcrumbs, put back into the skins and baked.

à la St. Jacques are stuffed with button mushrooms in mushroom sauce.

à la Toscane are stuffed and braised, and served with truffle sauce.

en surprise are little round moulds lined with tomato jelly, and filled with forcemeat, or mince in white sauce.

farcies, or *au gratin* are stuffed with herb forcemeat, sprinkled with breadcrumbs and baked.

Côtelettes de tomates à la Châtelaine are slices of tomatoes breadcrumbed and fried, and served with broiled mushrooms and Tartare sauce.

Soufflé de tomates is made of tomato pulp with eggs, baked in small soufflé cases.

TRUFFLES

Truffes

à la Dino are cooked in wine and stock, the centres cut out, chopped with forcemeat and mushrooms, put back into the skins, braised, and served with truffle sauce.

à la Maréchale are wrapped in papers with slices of bacon, and are broiled in hot cinders. These are sometimes called *sous la cendre.*

Truffes

à la Piémontaise are cut in slices, fried in oil with wine and garlic, or shallots, and served on buttered toast with Italian sauce. Served with a highly seasoned tomato sauce, they are called *Truffes demi Piémontaise.*

à la serviette are cooked in wine and broth, and served on a napkin.

au vin de champagne are cooked in stock with bacon, mushrooms and champagne, and are served cold, the sauce accompanying them.

Croûtes aux truffes are slices cooked in brown sauce with wine, and served on toast.

TURNIPS

Navets

à la Mancelle are cut in blocks, and dressed in white sauce with calf's brains cut in dice, garnished with strips of gherkin and chillies.

à la Milanaise are cut in slices, sauté, and served in a cheese sauce, sprinkled with grated cheese and browned.

à la Poulette are cut in shapes, and cooked in white sauce.

au jus are stewed in stock and served in the sauce.

en purée are mashed with cream, and garnished with croûtons.

farcis à la crème are stuffed, stewed, and served in cream sauce.

farcis au luxette have a stuffing of luxette with yolks of eggs and cream, and are egged over and browned.

glacés au sucre are cooked with butter, sugar and stock, and glazed.

N

Crème de navets à la Cécile is a purée of turnips with cream and whipped whites of eggs, garnished with glazed croûtons sprinkled with grated cheese, and chopped ham and olives.

They are also dressed in a soufflé, baked or steamed.

VEGETABLE MARROW

Giraumons, or **Potirons**

à la Hollandaise are cut in pieces, baked, and served in Hollandaise sauce.

à la Paysanne are boiled, cut in pieces, and served in white sauce with chopped onion.

à la Provençale are cut in halves, fried, and filled with a stuffing of onions, breadcrumbs, oil, etc.

à la Sarde are stuffed and baked, and served with a brown mushroom sauce.

au gratin are dressed in a purée with cream, sprinkled with breadcrumbs and browned.

Fausses Blanchailles are little strips of marrow cut the size of whitebait, floured, fried, and served with lemon.

Gâteau de potirons is a purée with eggs, steamed in a mould lined with breadcrumbs.

YAMS, OR SWEET POTATOES

Patates

à la Française are cooked, cut in pieces, and served in a sauce of butter, flour and cream.

à la Frangipane are pounded, and mixed with butter, eggs, crushed ratafias and grated lemon peel, and served in cases, or piled on little squares of pastry

Patates

au beurre are steamed, cut in slices, and sauté in butter.

Beignets de patates are slices soaked in brandy, dipped in batter and fried.

SALADS

Salade

à l Adeline is a border mould of tomato Mayonnaise sauce and aspic, with salsifis in Mayonnaise sauce in the centre, garnished with strips of cucumber and tomato.

à l'Allemande is composed of slices of potatoes, Brussels sprouts, cauliflower and celery, with oil and vinegar.

à l'Anglaise. Lettuce, celery, beetroot, endive, etc., with oil and vinegar.

à l'Anvers. Lettuce with shreds of chicken, ham and capsicums, in a Mayonnaise sauce with curry powder, garnished with slices of potatoes.

à la Belle Alliance. Alternate layers of seakale cut in strips, and of strips of chicken, tongue and pâté de foie gras, with Mayonnaise sauce; garnished with hard-boiled eggs, olives and aspic.

à la Cazanova. Dice of ham and fish, with celery and hard-boiled white of eggs, in Mayonnaise sauce with powdered yolks of eggs.

à la Demidoff. Slices of potatoes and truffles, with young onions, oil and vinegar.

à la d'Estrées. Endive and celery in Mayonnaise sauce, with a border of slices of potatoes and beetroot.

à la Duchesse de Fife is a mould of tomato purée with aspic and Mayonnaise sauce, decorated with hard-boiled egg, and served with salad.

Salade

à l'Espagnole is a border of slices of tomatoes, and pickled onions with Mayonnaise sauce in the centre.

à la Flamande. Dutch herrings, or any dried fish, pickled shrimps, slices of apples, beetroot, potatoes and other vegetables, with oil and vinegar.

à la Française. Lettuce, or any one kind of salad only, with oil and vinegar.

à l'Indienne. Lettuce and mustard and cress, with a sauce of claret with chutney, vinegar and spice, in a border of plovers' eggs, or hard-boiled eggs cut in halves. It may be garnished with curried shrimps and slices of lemon, and is served with slices of brown bread and butter.

à l'Italienne. Several kinds of salad and vegetables, with meat or fish, anchovies and olives, and Tartare sauce.

à la Jardinière is made of vegetables cut in fine strips, with oil and vinegar.

à la Macédoine is composed of separate heaps of vegetables, with oil and vinegar.

à la Napolitaine has a border of slices of hard-boiled eggs and of Bologna sausage, and a salad with Tartare sauce in the centre.

à la Nuremberg. Shred lettuce with strips of cucumber and Mayonnaise sauce, garnished with little heaps of tongue and of ham cut in Julienne strips.

à la Pompadour. Pieces of cauliflower in Mayonnaise sauce with cheese, in a border of slices of potatoes, carrots and leeks, and a savoury cream sauce.

Salade	
à la Rachel.	Shreds of celery and of hard-boiled whites of eggs, in Tartare sauce with chopped herbs, garnished with the yolks of eggs, and sausages cut in slices. This is sometimes called *à la Reine.*
à la Russe.	Carrots, parsnips and beetroot cut in shapes, pieces of fowl or game, anchovies, olives, caviare, etc., with oil, vinegar and mustard. Another form of Russian salad is a mould of mixed vegetables with yolks of eggs and cream.
à la Suède.	Pickled herrings, beef, apples and potatoes, cut in dice, with chopped herbs, gherkins and capers, oil and vinegar; garnished with anchovies and olives.
à la Tartare.	Lettuce, with pickled cucumbers, onions and gherkins, herrings cut in dice, oil and vinegar.
à la Vienne.	Lettuce and shreds of ham, tarragon and chervil, with oil and vinegar.
à Madame.	Lettuce with sauce of oil, vinegar, mustard and yolk of egg.
aux betteraves.	Slices of beetroot, with chopped Portugal onions, oil and vinegar.
aux cerises, aux oranges, etc.	Stoned or glacé cherries, divisions of oranges, or other fruit, with oil, tarragon vinegar, and wine or brandy.
aux concombres.	Slices of cucumber with oil and vinegar.
de chicorée à la Française.	Endive, with oil, vinegar and garlic.
de choux rouges à la Russe.	Red cabbage, in a sauce of sour cream with hard-boiled yolks of eggs.

Salade

de pommes aux cresson.	Slices of apples and watercress, with oil and vinegar. This is generally served with hot or cold roast beef.
de pommes de terre.	Slices of potatoes and beetroot, with chopped parsley, oil and vinegar.
de tomates.	Slices of raw tomatoes with chopped shallot and parsley, oil and vinegar.
Cerises à la vinaigrette	is a salad of stoned cherries, fillets of anchovies, young onions, chopped bacon, etc., with oil, vinegar, mustard and spice.
Chartreuse de légumes	is an ornamental mould of mixed vegetables, filled with chopped vegetables stewed in brown sauce.
Crèmes à la Deauville	are little moulds of Mayonnaise sauce and aspic with stewed cucumber, cut in dice, and prawns.
Crèmes à la Jardinière	are little moulds of mixed vegetables in Mayonnaise sauce with aspic.
Crèmes de légumes à la Napolitaine	are iced creams made of a purée of vegetables of various colours, with custard and aspic; such as green pea, tomato and artichoke, or spinach, mushroom and horse-radish. They are served in paper cases, in layers of the different colours, to imitate Neapolitan ices.
Crêpes à la Jardinière	are pancakes made with chopped vegetables.
Crêpes aux fines herbes	are pancakes made with chopped herbs.
Kari de légumes	is a curry of vegetables. It may be served hot or cold.
Macédoine glacée à l'Indienne	is a vegetable macédoine in a rich curry sauce, iced, and served with rice.
Mayonnaise à la Bretonne	is composed of shreds of lettuce and of fish, with anchovies and olives, and green Mayonnaise sauce.

Mayonnaise à la Macédoine, or *à la Jardinière*,	is composed of mixed vegetables with Mayonnaise sauce.
Mayonnaise de tomates à l'aspic	is chopped tomatoes with Mayonnaise sauce in a border of aspic; garnished with tarragon and olives.
Mayonnaise de tomates à la Couronne	is chopped tomatoes in Mayonnaise sauce with aspic, set in little paper cases.
Purée de légumes à la Romaine	is a purée of mixed vegetables, garnished with little moulds of cheese custard, breadcrumbed and fried.
Timbale à la Macédoine	is a mould of aspic, decorated with hard-boiled egg, etc., and filled with a vegetable macédoine in Mayonnaise sauce.

CHAPTER VIII

EGGS AND OMELETTES

THESE are specially useful for luncheon, and for dinner when maigre dishes are required. Some of them are suitable for savouries. At luncheon they are usually served first, as at a foreign déjeuner, but they are sometimes introduced as second-course dishes. This does not, of course, apply to the sweet omelettes.

Œufs

à l'aurore are shred hard-boiled whites of eggs in Allemande sauce, in layers with grated Parmesan and the yolks of the eggs powdered.

à la Béchamel are hard boiled, cut in halves, and served in Béchamel sauce.

à la Bénédictine are hard boiled, cut in halves, the yolks mixed with Maître d'hôtel sauce, and put back into the whites; garnished with watercress.

à la bonne femme are baked with chopped onions and vinegar.

à la Bourgeoise are baked with butter, over slices of Gruyère cheese and thin slices of bread.

à la Celestine are poached, and served on croûtons spread with shrimp sauce.

à la Florentine are lightly boiled, shelled, and served on a purée of fowl, garnished with fried pastry straws.

à la Frascati are hard boiled, breadcrumbed with grated ham or tongue mixed with the crumbs, fried, and served with white sauce.

Œufs

à la Gasconne are hard boiled, cut in halves, the yolks mixed with watercress butter and put back into the whites; served in deep rings of buttered bread garnished with cress.

à la Gounod are poached, and served on round slices of tongue on croûtons of fried bread, and are masked with a brown sauce and garnished with watercress.

à l'Indienne, or *au kari* are poached in a curry sauce.

à la matelote are poached, and served on croûtons, garnished with strips of anchovies and gherkins, with fine-herbs sauce.

à la neige are spoonfuls of whipped whites poached in milk, and served in the milk with yolks of eggs.

à la Norfolk are hard boiled, cut in halves, breadcrumbed and fried; served with Piquante sauce.

à la Normande are hard boiled and cut in halves, the yolks mixed with pounded shrimps, and put back into the whites, and are garnished with small salad.

à la Poonah are hard boiled and cut in halves, have an anchovy and shrimp stuffing, and are served with rice and curry sauce.

à la Portugaise are poached, and served on croûtons, covered with half tomatoes filled with savoury stuffing.

à la Provençale are cooked in small moulds with brown sauce and chopped onions, and served with brown sauce.

à la St. James are boiled hard in moulds, the yolks mixed with chopped truffles and put back into the whites, and are served in Mayonnaise sauce with chopped truffles.

Œufs

à la Suisse	are baked in a dish lined with slices of cheese, covered with cream and sprinkled with grated cheese.
à la Sultane	are baked in a sauce of yolks of eggs with oil and chutney.
à la Toulouse	are poached, and served on round slices of ham or tongue, and are masked with white sauce, and garnished with button mushrooms and slices of truffles.
à la Tripe	are hard boiled, cut in slices, and served with slices of onions and Béchamel sauce.
au beurre noir	are fried, and served in black-butter sauce.
au bouillon	are steamed with stock in little moulds, and served with gravy.
au gratin	are slices of hard-boiled eggs in layers with white sauce and grated Parmesan, sprinkled with breadcrumbs and baked.
au miroir, or *sur le plat*	are baked with butter and seasoning in the dish in which they are served.
au soleil	are poached, dipped in batter and fried. These are sometimes called *en fritot.*
au velouté	are hard boiled, cut in slices, and served in white sauce.
aux pistaches	are mixed with cream and pounded pistachio nuts, and baked.
brouillés	are so-called "buttered" eggs, cooked with butter and cream.
brouillés à l'Indienne	are cooked with butter, chopped onion and curry powder.
brouillés au jambon, *aux champignons*, *aux pointes d'asperges*, or *aux truffes*	are buttered eggs dressed with the addition of chopped ham, mushrooms, asparagus or truffles.

Œufs

en aspic	are slices of hard-boiled eggs set in a mould of aspic.
en caisse	are cooked in little soufflé cases half filled with breadcrumbs.
farcis, or *en canapés*	are hard boiled and cut in halves, the yolks mixed with chopped parsley, butter, etc., and put back into the whites; *à la crème*, they are served with Béchamel sauce.
farcis au Parmesan	have a cheese stuffing, and are served with cheese sauce.
pochés	are poached, and may be served *au jambon*, on oval slices of fried ham, with Poivrade sauce; or *au jus*, with brown gravy, garnished with fillets of anchovy placed crosswise on each egg.
Beignets aux œufs	are slices of hard-boiled eggs, dipped in batter and fried.
Côtelettes d'œufs à la Comte de Paris	are cutlet shapes of chopped hard-boiled eggs in white sauce, bread-crumbed and fried, and served with green peas, or mushrooms, and a white sauce with chopped ham.
Crépinettes d'œufs à la Soubise	are slices of hard-boiled eggs, coated with Soubise sauce, wrapped in pork caul, breadcrumbed and fried.

Plovers' or Lapwings' eggs are set in a mould of aspic, or served with a border of aspic round them, as *Œufs de pluviers*, or *vanneaux*, *en aspic*, or *à l'aspic*. *À la Charmante*, they are set in little moulds of aspic garnished with strips of beetroot, gherkin and white of egg, and are served with a mayonnaise of shred cucumber and celery. *À l'Irlandaise*, they are set on the top of little iced moulds of macédoine vegetables in green Mayonnaise sauce with whipped cream and tarragon vinegar, and are garnished with watercress.

OMELETTES

Omelette

à la Hollandaise has a ragoût of lobster with mushrooms and truffles in the centre of the omelette, and a rich sauce with wine.

à l'Italienne has a ragoût of sweetbread with mushrooms in the centre, and a cream sauce with grated cheese.

à la Jardinière is made with chopped vegetables mixed with the eggs.

à la Macédoine has a Macédoine garnish in the centre of the omelette.

à la Munich has a ragoût of sweetbread, foie gras and truffles in the centre, and a rich white sauce with wine and chopped truffles.

à la Normande has shrimps in anchovy sauce in the centre.

à la purée de volaille, or *gibier* has a purée of chicken or game in the centre of the omelette.

au jambon is a savoury omelette with chopped ham.

au lard is a savoury omelette with chopped fried bacon.

au Parmesan is a savoury omelette with grated Parmesan. If other cheese is used instead of Parmesan, it is called *au fromage*.

aux abatis has stewed giblets with herb sauce in the centre of the omelette.

aux anchois has fillets of anchovy on pieces of toast in the centre, and is served with gravy.

aux champignons has mushrooms in brown sauce in the centre.

aux épinards à l'Espagnole has a purée of spinach in the centre, and a border round it of cooked slices of tomatoes.

Omelette

aux fines herbes	is a savoury omelette, with chopped parsley and shallot.
aux huîtres	has oysters in white sauce in the centre of the omelette.
aux olives	has olives and brown sauce in the centre.
aux rognons	has dressed kidneys with chopped herbs in the centre.
aux tomates	has dressed tomatoes in the centre.
aux truffes	has slices of truffles in brown sauce in the centre of the omelette.

In addition to these there are the sweet omelettes—*au sucre.*

Omelette

à la Celestine	is a small sweet omelette, with apricot marmalade in the centre.
au rhum	is a sweet omelette with rum, and a sauce of burning rum.
aux confitures	is a sweet omelette folded over jam.
aux fraises	is a sweet omelette with a compote of strawberries in the centre. These can be made with any fruit.
soufflée	is made with sugar, beaten yolks and beaten whites of eggs, and is baked.
soufflée à la crème	is made with the addition of whipped cream.

CHAPTER IX

ENTREMETS

CAKES AND PASTRY

Baba au rhum is a light cake made with yeast, with sultana raisins, citron, etc., baked in a mould decreasing in stages, and served with a sauce of apricot syrup and rum. It is sometimes called *Baba à la Polonaise.* *À la Parisienne*, it is soaked with syrup, covered with a purée of apricots, and decorated with dried fruit, and is served with a compote of fruit and cream in the centre.

Ballettes dorées are little cakes of pounded almonds with breadcrumbs, eggs, etc., and apricot jam.

Ballotines de Noël en surprise are small balls of mincemeat, coated with crushed ratafias, and with chopped citron and cocoanut.

Biscuits

à l'Italienne are fancy shapes of a light paste with chopped almonds, spread with jam, and put together in pairs. They are served in a crown with whipped cream in the centre.

à la Vénitienne are sandwiches of Genoese cake with jam, coated with pink and white icing.

Biscuits

aux abricots are small round topped biscuits, spread with apricot jam, put together in pairs in the shape of apricots and coated with yellow icing.

aux pêches are made in the same way, but of a larger size, spread with jam, and put together in the shape of peaches; coated with white icing and a little red colouring.

de Savoie are Savoy or sponge cakes.

glacés au chocolat are sponge biscuits glazed with chocolate. Served with custard they are *Biscuits à la crème.*

Brioches à la Chantilly are light yeast cakes served with whipped and flavoured cream. If served with stewed fruit they are called *Brioches aux fruits.*

Cannelons

à la Châteaubriand are little strips of puff pastry spread with mincemeat and rolled.

à la crème are rolled strips of pastry filled with cream. Rolled pieces of crisp gingerbread, known as brandy snaps, are often used for this dish.

à la Suisse are Swiss rolls. They are now generally made very small, one for each person, instead of the large one formerly served.

aux confitures are jam rolls in suet crust, boiled or baked. These are often made very small like the Swiss rolls.

de Moka are made with coffee pastry.

Châtaignes croquantes are little oval cakes made of a paste of pounded roast chestnuts with flour, butter, sugar and yolks of eggs, baked, and dipped in boiled sugar. *À la crème* they are served round a pile of whipped cream.

Chocolat glacé is cake cut in small shapes and coated with chocolate icing.

Croustade de pommes à l'Impériale is a baked shape of paste filled with apple marmalade and garnished with dried cherries, etc.

Darioles are made of a batter of flour, sugar, eggs, cream and pounded almonds, baked in dariole moulds lined with paste, with candied orange flowers on the top. Flavoured with vanilla or coffee, they are called *à la vanille*, or *au café.*

à la Duchesse are little cakes made of the same batter with the addition of citron, angelica and dried cherries, baked and glazed with white sugar.

Dauphines are tartlets filled with preserve, with custard over it, and meringue mixture piled on the top.

D'Artois aux abricots, etc. are covered puff paste tarts, or tartlets, filled with apricot or other preserve. *Au chocolat*, they are filled with a chocolate custard.

Dumplings aux pommes are apple dumplings.

Éclairs

à la Vanderbilt are finger-shaped pieces of choux pastry, baked, split and filled with an orange custard, and masked in divisions with pink, white and coffee icing.

au café, or *au chocolat* are éclairs made of choux pastry, filled with cream and masked with coffee or chocolate icing.

Éventails aux cerises are fan-shaped strips of puff pastry arranged on a border of apple marmalade, with stewed cherries in the centre.

Fanchonettes are tartlets filled with custard, meringued over, and the tops ornamented with little miniature meringues. In *Fanchonettes à la vanille* the custard is flavoured with vanilla.

Flan

à la crème pralinée	is an open tart filled with custard, sprinkled with sugar and glazed.
d'abricots à l'Allemande	is an open tart filled with apricots, and apricot marmalade over them.
d'abricots à la Metternich	is filled with apricots and cherries, and the pounded kernels with cream on the top.
d'amandes à la d'Escars	is filled with a custard of green almonds with candied orange flowers, yolks of eggs and cream. This is also made with filberts.
de cerises, de fraises, de poires, etc.	are open fruit tarts
de pommes à l'Écossaise	is filled with stewed apples, covered with orange marmalade.
meringué	is filled with a Frangipane custard, and covered with meringue.

Fleur

à l'Allemande	is also an open tart, baked in a "fleur" ring, and filled with stewed fruit and custard.
à la Meringue	is filled with layers of custard and jam, and covered with meringue.
de groseilles à la crème	is filled with stewed gooseberries with cream or custard.
de pêches, etc.	is filled with peaches or other fruit.
de pommes à la Suède	is filled with a purée of apples with shreds of orange peel and burnt almonds, and is covered with meringue.

Little open tarts or tartlets are sometimes called *Petits fleurs;* as *Petits fleurs aux fraises* for strawberry tartlets.

Gâteau

à la Compiègne	is a light cake cut in slices, spread with apricot marmalade, and put together again.

O

Gâteau

à la Duchesse is Savoy or sponge cake cut in slices, spread with preserve and put together again, and decorated with icing.

à la Maltaise, the slices of cake are spread with cream and orange marmalade, and it is garnished with whipped cream.

à la Parisienne, the centre is cut out and filled with a purée of fruit, it is covered with coffee icing, and decorated with dried cherries and whipped cream.

à la St. Honoré is soaked in wine, covered with whipped and flavoured cream, and surrounded with balls of meringue.

à la Victoria is a cake with dried cherries, citron, etc., served with almond custard.

au cognac, or *au vin* is a tipsy cake. It is sometimes called *Gâteau à la Bacchus*.

aux fraises, etc. is composed of layers of light cake and of mashed strawberries or other ripe fruit, covered with cream. It can be made with slices of bread, instead of cake, soaked in a syrup of the fruit.

de fruits à l'Italienne is a light cake soaked with a liqueur or fruit syrup, with a compote of fruit in the centre, decorated with fruit and whipped cream.

de Nantes is a pile of rings of puff pastry, with an almond paste with chocolate in the centre, decorated with icing.

de pistaches is a light cake made with ground pistachio nuts, eggs, sugar, etc., covered with green icing, and decorated with whipped cream.

Gâteau

de riz à la Bourgeoise is made of rice with cream and eggs, baked in a mould lined with bread-crumbs, and served with any fruit or sweet sauce. *Au caramel*, it is flavoured with caramel, and has caramel sauce.

Génoise aux abricots is a cake of Genoese paste, cut in slices, spread with apricot marmalade, and put together again; covered with the marmalade, and served with whipped cream.

glacé à la St. James is a sponge cake, the centre cut out and filled with a lemon water ice, with whipped cream, chopped almonds and crystallized fruits, flavoured with liqueur.

Marquis is a Savoy or other light cake, cut in slices, spread with Devonshire cream or butter icing, put together again, covered with chocolate icing, and decorated with cream and dried fruits.

Mephistophèle is a light cake masked and decorated with red icing, the centre cut out and filled with an iced compote of fruit with iced maraschino cream; it is served with a sauce of burning brandy.

Mille feuilles is a pile of thin round pieces of puff pastry, spread alternately with apricot marmalade, orange marmalade and currant jelly; masked with apricot marmalade, and garnished with dried cherries.

Millefleurs is composed of alternate layers of pink and white cake, with whipped cream between the layers, the centre cut out, and filled with an iced cream with all sorts of crystallized fruits.

Gâteau

Moka is a coffee cake, served with cream.

Monico is composed of layers of chocolate cake, and of a cake with almonds and cherries, spread with preserve, and the whole covered with chocolate icing and decorated with pink and white icing.

Napolitaine is a cake composed of thin round pieces of a paste of pounded almonds, flour, butter, yolks of eggs, etc., spread with preserve and piled one on the other. It may be garnished with pistachio nuts, or masked with the preserve, or glazed with sugar icing. Served with whipped cream it is called *Gâteau Napolitaine à la Chantilly.*

Saint Charles is a cake of ground almonds, eggs, sugar, etc., baked in a shallow mould lined with paste.

Saint Louis is made of flour, butter, whites of eggs and pounded almonds, baked in a shell of paste, sprinkled with chopped almonds.

Trouville is a melon-shaped cake, the centre cut out, and filled with a compote of fruit; served in a border of cream or water ice.

Victoria en surprise is a light cake, the centre cut out, and filled with pistachio cream; it is masked with green icing, and decorated with pink and white icing

Gâteaux

à la Condé are thin oblong or fancy shapes of puff paste, the surface covered with chopped almonds and sugar. This is sometimes called *Pâtisserie à la Condé.*

Gâteaux

à la crème are fancy shapes of pastry made of cream, sugar, flour and butter.

à la Manon, or *d'Artois* are covered puff paste tartlets filled with any kind of preserved fruit.

fourrés à la crème are turnovers or puffs filled with frangipane custard.

fourrés aux confitures are jam turnovers or puffs.

fourrés de pommes Parisienne are turnovers filled with stewed apples and apricot marmalade.

Gaufres

à l'Allemande are wafers made of a batter of sugar, eggs and flour, flavoured with orange flower water, baked in thin pieces, coiled round and filled with whipped cream.

à la Flamande are made of butter, eggs and flour, with yeast, and are baked in wafer irons, dipped in crushed sugar, and served hot.

à la Française are made of a batter of flour, sugar, whipped cream and eggs, baked in wafer irons.

aux pistaches are made like the German wafers, with the addition of chopped almonds and pistachio nuts.

Génoises aux amandes are little shapes of Genoese pastry, masked with meringue mixture, and sprinkled with chopped almonds. Decorated with pink and white icing, they are *glacés à l'Italienne.*

Génoises aux confitures are thin pieces of Genoese pastry spread with preserve and rolled.

Madeleines are little cakes of a batter of flour, butter, sugar and eggs, flavoured with brandy or liqueur. They are served hot with a sweet whip sauce.

Mirlitons aux fleurs d'oranger are tartlets filled with a batter of eggs, sugar, butter, pounded macaroons and candied orange flowers. They are flavoured in various ways, *aux amandes*, with almonds instead of the orange flowers, or *au chocolat*, with chocolate. *Aux confitures*, they are half filled with jam before the batter is put in.

Pâtés d'émincé are mince pies.

Pâtisserie à la tartine are sandwiches of puff pastry and jam.

Pâtisserie génoise is Genoese pastry.

Petits choux are made of "choux" paste, a batter of flour, butter, eggs, sugar and water, baked in small balls.

à la comtesse are baked in finger-shaped pieces, split open, and filled with cream.

à la Condé are covered with chopped almonds and sugar.

à la crème are filled with cream, or *aux confitures*, with preserve.

à l'Espagnole are fried in the shape of small balls. These are sometimes called *Soupirs*, or *Pets*, *de nonne.*

au caramel are dipped in boiled sugar and covered with chopped pistachio nuts and sugar.

au chevalier are made in the shape of horse-shoes, filled with cream and decorated with vanilla and coffee icing.

en gimblettes are deep rings of the paste, covered with chopped pistachio nuts and sugar.

Petits gâteaux

à la Polonaise are little folded envelope shapes of puff pastry, garnished with red currant jelly.

à la Reine are small shapes of a paste of pounded almonds, sugar and whites of eggs, glazed with sugar icing.

à la Suédoise are made of puff pastry, spread with a compote of fruit cut in tiny pieces, covered with almond paste and cut in strips.

à la Victoria are little cakes of flour, butter, pounded almonds, maraschino, etc., spread with orange marmalade, and glazed with yellow icing.

au chocolat are little chocolate cakes. They may be served with cream, or with a chocolate custard.

aux amandes are small shapes of almond pastry with chopped almonds strewn on the top; they are served with whipped cream or preserve in the centre of the dish.

d'abricots, etc. are square pieces of puff paste folded over apricot or other marmalade.

feuilletés are little shapes of puff pastry.

Petits pains à la Parisienne are sandwiches of finger biscuits with preserve, masked with alternate lines of meringue mixture and preserve.

Petits pains de la Mecque are small oval cakes made of choux paste with the addition of whipped cream; sprinkled with chopped sugar.

Petits puits aux pistaches are patties of puff pastry, covered with chopped pistachio nuts and sugar, and filled with whipped cream.

Petits vol-au-vents

à la Chantilly are little vol-au-vents of puff pastry filled with marmalade and whipped and flavoured cream.

à la gelée mousseuse are covered with chopped sugar coloured red, and filled with maraschino jelly whipped to a froth.

Profiteroles au chocolat are small oval cakes made of choux paste, served with chocolate sauce.

Puits d'amours are small rounds of Genoese, sponge, or pound cake, an inch thick, the centres cut out, the space filled with whipped cream and preserve, and the whole glazed with sugar icing. They may be coated with chopped pistachios or almonds instead of the icing, and called *Petits nids aux confitures.* Made of sponge cake with little handles of citron, they are called *Corbeilles à la Lucullus.*

Savarin is a light cake made with yeast. *Au rhum*, it is served with a rum sauce; *aux fruits*, with stewed fruit.

à la Bacchus is soaked with wine, or liqueur-flavoured syrup, and served with an iced compote of fruit in the centre, in layers with liqueur-flavoured ice cream.

Suédoises à la crème are made of a batter of flour, sugar, almonds, etc., baked in small balls, and served with whipped cream.

Talmouses are cheese-cakes.

à la crème are tartlets filled with cream or custard.

au citron are lemon cheese-cakes.

aux abricots à la crème are tartlets filled with preserved apricots and covered with cream.

aux amandes are almond cheese-cakes.

aux confitures are cheese-cakes with jam.

Talmouses

aux fruits are tartlets filled with any kind of preserved fruit.

aux oranges are made of pounded almonds, orange-flower water, sugar, butter and eggs, with orange marmalade.

Tarte

aux abricots is apricot tart; *aux prunes*, plum tart; *aux reine-Claudes*, greengage; *de cassis*, black currant; *de cerises*, cherry; *de framboises et groseilles*, raspberry and currant; *de groseilles*, currant; *de groseilles, vertes* or *à maquereau*, green gooseberry; *de raisins verts*, green grape; *de rhubarbe*, rhubarb.

Tartelettes

à l'Abbesse are tartlets made of almond paste, filled with preserve, and covered with meringue.

à la Mikado are filled with an almond custard with raisins or dried cherries.

à la Mosaïque are filled with preserve, and covered with a mosaic of paste.

à la Pompadour are filled with a ball of brioche paste folded over apricot or other marmalade, and sprinkled with sugar.

à la Princesse are filled with preserve, meringued over, and covered with coffee icing.

à la vanille are filled with pounded almonds, whipped whites of eggs, sugar and vanilla.

aux cerises, aux prunes, de fraises, etc. are filled with any kind of fruit or preserve, and take their name from it,

Tourte

à la crème d'amandes is an open tart filled with almond cream.

Tourte

à la Française consists of alternate layers of light pastry and jam, covered with meringue.

à la frangipane is an open tart filled with frangipane —a custard of eggs and cream, with flour, sugar, crushed ratafias, and brandy or other flavouring.

à la Parisienne is filled with strawberries, with sugar and maraschino, and covered with a crust, and is served hot.

COMPOTES, ETC., OF FRUIT

APPLES

Pommes

à la Chasseuse is a mould of apple jelly laid on slices of sponge cake, covered with meringue, and served with a compote of apples flavoured with rum.

à la Comtesse are cored, filled with an almond paste, and baked.

à la Frangipane are slices of apples with jam, covered with custard; baked in a dish lined with paste.

à la Jacquerie are cored, filled with apricot jam, wrapped in puff paste, and baked.

à la Jubilé are stewed whole, filled with strawberry jam, and covered with whipped cream.

à la neige is a purée of apples whipped with whites of eggs, laid on sponge cakes soaked with wine, and decorated with angelica and dried cherries.

à la Parisienne, or *au beurre* are filled with butter and sugar, and baked. Covered with apricot marmalade, they are *à la Portugaise*.

Pommes

à la Paysanne are filled with creamed butter with biscuit crumbs, sugar and flavouring, covered with wine and baked; served with clotted cream.

à la Polonaise are dressed in an open tart, covered with orange marmalade and crushed macaroons.

à la Vénitienne is a purée of apples with greengage jam, piled on a dish, and garnished with chopped pistachio nuts, pink and white whipped cream, and little shapes of puff pastry.

au riz en timbale are stewed, and dressed with rice in a shell of paste, covered with apricot marmalade.

au riz meringué are stewed, and served in a border of rice with custard over them, and the whole covered with meringue mixture. Dressed in this way without the rice they are *Pommes meringuées*.

Charlotte de pommes is apple Charlotte. If pineapple jam is mixed with the apple marmalade it is called *Charlotte de pommes à l'ananas*.

Chartreuse de pommes is a mould ornamentally lined with slices of apples, coloured pink and yellow, and filled with apple marmalade.

Croquettes de pommes are pieces of apple marmalade, breadcrumbed and fried.

Gâteau, or *Pain*, *de pommes à la crème* is a mould of apple marmalade, served with a custard sauce; *à la Russe*, it has whipped cream in the centre, and melted currant jelly round; *aux abricots*, it is covered with apricot marmalade.

Meringue de pommes à la Portugaise is a round shell of paste filled with apple marmalade, with half apples on the top, and a well of custard in the centre; spread with orange marmalade, and covered with meringue mixture.

Miroton de pommes is composed of stewed apples with melted currant jelly and wine, garnished with dried cherries.

APRICOTS

Abricots

à l'Américaine are cut in halves, stewed, and dressed on croûtes of fried bread; glazed with sugar, and served with custard.

à la Cécile are cut in halves, stewed, and put together again, filling the space the stone was taken from with crushed macaroons moistened with liqueur; set in little blocks of lemon jelly coloured green, and garnished with whipped cream and chopped pistachio nuts.

à la Condé are stewed, dressed round a mould of rice cream garnished with cherries, angelica, etc., and served with apricot syrup. Apples, pears, peaches, plums, etc., are dressed in this way.

au riz are stewed with rice.

Compote d'abricots is apricots boiled in syrup. It is also made of green apricots. *À la crème*, it is served with cream or custard.

Compote d'abricots à la Breteuil half apricots sprinkled with sugar and broiled, and served with apricot and raspberry syrup.

Croûtes aux abricots are fried slices of bread spread with preserved apricots, and served with a syrup of apricots.

Meringue d'abricots is apricot marmalade with custard over it, and meringue mixture on the top.

Pain d'abricots is a mould of apricot purée; it is served with cream in the centre.

BANANAS

Bananes

à la Florence are dressed in a purée with apricot jam and maraschino, covered with whipped cream, and garnished with chopped pistachios, and tiny pink and white meringues.

à la Jamaïque are stewed, and laid on strips of fried bread spread with pineapple jam, and are covered with whipped cream flavoured with ginger brandy.

à la Mancelle are cut in slices, moistened with liqueur, and are dressed in a circle, with powdered chestnuts covered with whipped cream and sprinkled with chopped pistachio nuts in the centre.

au rhum are stewed, and served with a rum sauce.

BLACKBERRIES

Mûres sauvages

à la Fête are dressed in a purée with bread-crumbs, covered with whipped whites of eggs and cream, and garnished with ratafias.

à la Florida is a purée of blackberries and apples, covered with a corn-flour custard and baked; served with cream.

à la Mathilde are little moulds of blackberry jelly, served with cream or custard.

Pain de mûres sauvages à la Metropole is a mould of blackberries decorated with almonds and dried fruits. This is also made with black currants, or with cherries.

CHERRIES

Cerises

à la Belle Eugénie are set in little moulds of lemon jelly, and served in paper cases, garnished with cherries and whipped cream.

à la Félicité are set in a border mould with a liqueur-flavoured syrup, the centre filled with whipped cream.

à la Martinique are brandy cherries in a syrup flavoured with noyau, served in little cases, with iced cream piled on the top.

à la Neige are stewed, covered with custard, and then with whipped whites of eggs.

en compote are stewed and served in syrup.

CHESTNUTS

Marrons

à la Bigarade are stewed in syrup with orange marmalade, and served with whipped or iced cream flavoured with curaçao.

à la Chantilly are powdered chestnuts covered with whipped cream, and decorated with crystallized fruits.

à la Paysanne are dressed in a purée with cream, over a purée of apples or apricots, and covered with meringue.

à la Valentine are stewed with French plums in syrup flavoured with maraschino, and served in a border of rice cream sprinkled with candied rose leaves and violets.

Gâteau de marrons is a steamed mould of pounded chestnuts with cream, eggs, etc. Balls of this preparation, bread-crumbed and fried, are served as *Croquettes de marrons*.

CURRANTS

Groseilles

à la crème are stewed with raspberries, and served with cream.

à la Juliano is a mould of a purée of currants with sago.

en turban is a border mould of currant jelly, served with a compote of currants and raspberries in the centre.

Cassis

à la Reine are black currants dressed in a purée with cream, covered with crushed macaroons, and sprinkled into chopped pistachio nuts.

Pain de cassis is a mould of black currants; it is served with cream or custard.

DAMSONS

Prunes de damas

à la Danoise is a compote of damsons in syrup, flavoured with liqueur, and served in a border of iced cream.

au riz are stewed, and served with rice.

meringuées are served in a border of rice, covered with meringue.

Pain de prunes de damas is a mould of damson cheese or marmalade.

DATES AND FIGS

Dattes

à la Thérèse is a mould of dates, covered with whipped cream and decorated with dried cherries, angelica, and crystallized violets.

Compote à la Sarde is composed of green figs covered with milk which has been boiled to a custard, and baked.

Compote de figues à la crème is stewed figs served with cream.

Gâteau de dattes, or *figues* is a mould of dates or dried figs. Prunes are dressed in the same way.

Macaronade à l'Algérienne is composed of dates stewed in claret, in layers with macaroons, covered with a liqueur-flavoured custard and whipped cream.

GOOSEBERRIES

Groseilles vertes

à l'Arcadie is a purée of green gooseberries covered with custard, then with crushed ratafias, and whipped cream piled on the top.

à la Royale are little round moulds of gooseberry cream, served on rings of cake, decorated with whipped cream, candied orange flowers and chopped pistachios.

à la Saint-Honoré are stewed, and dressed in a round case of pastry, covered with cream, with a border of balls of choux paste. Cherries or any other fruit may be dressed in this way.

Crème de groseilles vertes is green gooseberry fool; *à la Suisse*, it is served with sponge cakes.

Gâteau de groseilles is made of gooseberries with bread-crumbs, butter, sugar and eggs, baked in a mould, and served with gooseberry cream sauce.

MELON

Melon

à la Condé is peeled, cut in long slices, and arranged round a pyramid of rice cream sprinkled with chopped pistachio nuts and decorated with dried cherries and angelica.

à la Dominique is peeled, a slice cut off the top and the seeds scooped out; it is soaked with hot ginger syrup, and served cold with the syrup, and the centre filled with whipped cream with slices of preserved ginger. Pineapple may be substituted for ginger.

à l'Orientale is peeled, cut in horizontal slices, sprinkled with sugar and liqueur, put together again and iced.

à la Russe is peeled, the seeds scooped out, and the space filled with iced cream, which is piled on the top and decorated with candied orange flowers and violets.

en compote is cut in pieces, and dressed in a liqueur-flavoured syrup.

ORANGES

Oranges

à la Fleurette are small oranges stewed in syrup, opened out, and the centres filled with whipped cream, and sprinkled with chopped pistachio nuts.

Charlotte aux oranges is an orange Charlotte, made like apple Charlotte.

Compote d'oranges à la Française is a compote of oranges in syrup with shreds of the peel.

Croquantes d'oranges à la crème is a mould lined with divisions of oranges crystallized in boiled sugar, and filled with cream.

Mousse aux oranges is orange sponge—the juice whipped to a sponge with whites of eggs, sugar and gelatine.

Salade aux oranges is made of slices of oranges with wine and raisins, garnished with angelica, etc.

PEACHES

Pêches

à la Colbert are half peaches, the centres filled with rice cream, coated with apricot sauce, and then with crushed macaroons, fried, and served on rounds of fried cake with apricot sauce poured over them.

en surprise are stewed peaches served in little cases, covered with cream.

Chartreuse de pêches is a mould ornamentally lined with pieces of peaches, and filled with peach marmalade.

Compote de pêches is a compote of peaches boiled in syrup. They are also dressed in the same way as apricots.

PEARS

Poires

à l'Allemande are stewed pears.

à la crème de vanille are stewed, cored, and the centres filled with vanilla cream, and sprinkled with chopped and baked almonds.

à l'Impératrice are stewed in syrup flavoured with rum, and served with whipped vanilla cream in the centre of the dish.

à la Victoria are stewed, and served on a border of sponge cake custard coloured red.

Poires

au vin de Bordeaux.	are stewed in claret.
en surprise	are halves of stewed pears imitating cutlets, with a strip of angelica for a bone, on a jelly border, with chopped fruit and cream in the centre like a vegetable mayonnaise.
Charlotte de poires	is made like apple Charlotte with pears.
Compote à la Normande	is a mould of pears stewed in cider. Slices of fried bread spread with this compote are called *Croûtes à la Normande.* They are dressed in a circle, with the syrup of the pears with wine in the centre.
Compote de poires au riz	is stewed pears served with a border of rice.
Croûtes de poires à la Parisienne	is a border of stewed pears on croûtons, with a macédoine of fruit in the centre.
Timbale de poires	is stewed pears in a case of pastry, covered with apricot marmalade.

Pears may be dressed in many of the ways given for apples.

PINEAPPLES

Ananas

à la Frivolité	is a purée of pineapple with cream flavoured with liqueur, in a case of puff pastry, covered with meringue and baked.
en compote	is cut in chunks, and stewed in syrup.
Croûtes à l'ananas	are slices of stewed pineapple on rounds of fried cake, masked over with apricot sauce, and garnished with whipped cream and dried cherries.

Pain d'ananas à la Royale is a mould of pineapple purée, set in jelly, and garnished with whipped cream.

PLUMS AND PRUNES

Prunes

à l'Américaine are layers of plums with sugar, and of buttered toast, baked, and served cold with whipped and flavoured cream piled on the top.

à la Victoria are stewed in a syrup flavoured with rum, and served with iced vanilla cream in the centre of the dish.

au riz are stewed plums, or prunes, with rice.

en macaronade are stewed in a liqueur-flavoured syrup, and served in a border of macaroons moistened with the liqueur.

Gâteau, or *Pain*, *de Mirabelles* is a mould of Mirabelle plum marmalade.

Pruneaux

à la Bergen are French plums, steamed in a mould with custard, and layers of crushed ratafias and chopped almonds, served with a wine sauce.

à la chasseur are stewed French plums preserved in cherry brandy; they should be served in little cases with whipped cream piled on the top.

à la gelée are stewed in sugar and water, and set in a mould with port wine added to the juice.

Meringue de prunes is stewed plums or prunes, covered with custard, and then with meringue, and baked.

Pain de prunes à la crème is a mould of stewed prunes, served with whipped cream in the centre.

RASPBERRIES

Framboises

à la Bagatelle are layers of raspberries and of sponge biscuits, covered with a lemon custard, and then with a whip of whites of eggs and sugar.

à la Britanique are dressed with syrup in little cases, with whipped cream piled on the top, coloured red, white and blue.

en mousse is a purée of raspberries, whipped with whites of eggs, and served in custard glasses.

Meringue à la Mont-Ida is crushed raspberries covered with cream and then with meringue.

Turban de framboises is a border mould lined with raspberries in lemon jelly, filled with raspberry cream, and served with a compote of raspberries in the centre.

STRAWBERRIES

Fraises

à la Chantilly are strawberries with whipped cream.

à la Fantaisie are dressed in a thick syrup on rounds of cake moistened with wine, covered with whipped cream, and decorated with candied violets, orange flowers, and rose leaves.

en casserole à la crème are dressed in custard glasses with a liqueur-flavoured syrup, and a sauce of whipped cream with lemon jelly and flavouring is served with them.

Bagatelle aux fraises is composed of sponge cakes soaked with wine, covered with strawberries and then with whipped cream.

Chartreuse de fraises is a mould lined with strawberries and filled with crushed strawberries and cream. This is also made with raspberries and other fruit.

Croûtes aux fraises à la Bellerive are strawberries spread on buttered buns.

Gâteau de fraises à la St. Georges is made of mashed strawberries with yolks and whipped whites of eggs, baked in a mould lined with paste, covered with maraschino icing, and decorated with strawberries and whipped cream.

Moscovite de fraises is a strawberry cream with small whole strawberries in it; it may be iced, or set in a mould.

Turban de fraises à la Maltaise is a border mould of strawberries, with iced pineapple cream in the centre.

VARIOUS

Chartreuse de fruits is an ornamental mould of fruit.

Compote à l'Ambrosie is composed of layers of slices of oranges, slices of pineapple and desiccated cocoanut, with sugar, brandy and maraschino, covered with whipped cream flavoured with maraschino.

Compote à la Russe is layers of slices of pineapple, pears and apples, with a syrup flavoured with kirsch.

Croûtes aux brugnons, reine-Claudes, etc. are little patties of fried bread filled with compote of nectarines, greengages, or other fruit, and the syrup poured round.

Croûtes aux fruits are fried slices of bread or cake, spread with various preserved fruits, and served with a fruit syrup.

Gâteau de fruits is a mould of any kind of fruit; *à la crème*, it is served with cream or custard; *à la Metropole*, it is decorated with cherries or other dried fruits; *à la Royale*, it is set in a mould lined with jelly, and is served with cream.

Macédoine de fruits is composed of mixed fruits in syrup. *Au citron*, it is flavoured with lemon; *en gelée*, it is set in a mould of jelly.

Pilau de fruits is a compote of mixed fruits in syrup flavoured with ginger and spice, in a border of rice that has been dressed in a similarly flavoured syrup and granulated, and the syrup is poured over all.

Timbale de fruits à la Parisienne is composed of mixed fruits in a mould of jelly, flavoured with liqueur; served with a fruit macédoine.

Compotes can be made of any fruit, but soft, ripe fruit requires no cooking if boiling syrup is poured over it.

CREAMS

Bavaroise

à la Ceylon is a chocolate custard, set in a mould lined with a mottled pink and white cream, flavoured with lemon and liqueur.

à la Czarina is a vanilla custard with chopped almonds, flavoured with brandy and maraschino.

à la Mont-Ida is a raspberry custard.

à la Princesse is an almond custard, set in a mould lined with jelly, and decorated with dried fruits.

au café is coffee custard.

Bavaroise

aux pistaches is made of pounded pistachio nuts and almonds, with custard and cream, coloured green; sprinkled with chopped pistachio nuts.

aux poires is a custard made of a purée of pears, with eggs and cream.

aux pommes is made in the same way with apples.

glacée is iced Bavarian cream or custard.

glacée à la vanille is iced vanilla cream or custard.

Biscuits à la crème is a rich frothy cream baked in small paper cases.

Blancmanger

à la vanille is blancmange flavoured with vanilla; *au marasquin*, it is flavoured with maraschino; *aux amandes*, with pounded almonds.

Bombe

à la Bertel is a bombe mould of alternate layers of strawberry and of ginger cream ice.

à l'Empire is a mould of gooseberry cream ice, with chopped and baked almonds, and dried cherries.

à la Violette is made of pounded fresh violets with whipped cream, iced in a mould, and garnished with candied violets.

glacée is made of yolks of eggs with cream and flavouring syrup, iced in a round bombe mould.

Cartouches de M. de Cupidon are made of vanilla cream ice in the shape of cartridges, the centres filled with chocolate.

Charlotte

à l'Alexandra is a mould lined with strips of Genoese or almond pastry, and filled with a chocolate custard, and is served with apricot sauce.

à la Médicis is a mould lined with sponge biscuits, filled with chocolate cream ice, and garnished with crystallized fruits.

Charlotte

à la Plombières is filled with a cream ice with whipped cream, ground almonds, and chopped crystallized fruits.

à la Princesse is filled with vanilla cream with dried fruits, and is decorated with pink and white icing.

à la Suisse is filled with a coffee custard, and garnished with whipped cream.

aux fraises, etc. is a mould lined with strawberries or other fruit, and filled with maraschino cream.

Prussienne is a mould with half an inch of red jelly at the bottom, lined with finger biscuits, and the centre filled with Bavarian cream.

Russe is a mould lined with sponge finger biscuits, and filled with vanilla or other flavoured cream.

Corbeille à la Chantilly is a shape of macaroons filled with whipped cream and preserved fruits.

Corbeilles à la Bacchus are basket shapes of almond paste, filled with brandy cherries and whipped cream; the handles formed of angelica.

Crème

à l'ananas is pineapple cream.

à l'Antoinette is a custard with preserved ginger and cherries, set in a mould lined in divisions with chopped pistachios and white cream, and grated cocoanut and chocolate cream; served with a macédoine of fruit.

à la Bavaroise is a mould of whipped cream, with a liqueur or other flavouring. Served with stewed fruit or a syrup of fruit, it is called *Bavarois aux fruits.*

à la Célestine is a mould lined with strawberries and filled with any kind of cream.

Crème

à la Chantilly is made of whites of eggs and cream, with sugar and flavouring.

à la Clermont is a vanilla cream set in a mould lined with jelly, and decorated with little shapes of red, white and green jelly, and chopped pistachio nuts.

à la Flamande is made of cream, yolks of eggs, and arrowroot, with whipped whites of eggs and madeira.

à la gelée is a mould of whipped jelly and cream.

à la Hollandaise is made of yolks of eggs and white wine, with whipped cream.

à l'Italienne is made of cream and custard with curaçao, dried cherries and candied peel.

à la Marguerite is a chocolate custard covered with meringue; served with a sweet sauce. It is usually dressed in little moulds as *Petites crèmes*.

à la Narcisse is a mould of custard whisked to a sponge, with crystallized fruits cut in small pieces, garnished with whipped cream.

à la Romaine is a mould of custard with chopped and baked almonds, and whipped cream.

à la Séville is a cream made with orange marmalade passed through a sieve, and flavoured with curaçao.

à la Suisse is vanilla cream over sponge cakes.

à la Vénus is a mould of custard flavoured with rum, decorated with preserved ginger, and served with a ginger custard.

à la Vienne are little hollow moulds lined with jelly, and filled with layers of red, white, brown and green cream; the hollows filled with whipped cream. They are usually served as *Petites crèmes*.

Crème

à la Victoria	is a strawberry cream, flavoured with maraschino.
au café	is coffee cream.
au caramel	is a custard of cream and eggs with burnt sugar.
au chocolat	is chocolate cream.
au marasquin, *au noyau*, *au ponche*	are respectively flavoured with maraschino, noyau and punch.
aux abricots	is apricot cream.
aux fleurs d'oranger	is made of fresh orange flowers boiled in cream.
aux mille fruits	is made with preserved strawberries, raspberries, apricots, plums and other fruits.
d'amandes	is almond cream.
de fraises	is strawberry cream.
de framboises	is raspberry cream.
de gingembre	is made with ginger, and pieces of preserved ginger.
de groseilles vertes	is green gooseberry cream.
de marrons	is chestnut cream.
d'oranges	is orange cream.
d'orge, *de riz*, *de tapioca*	are barley, rice and tapioca creams.
de pain bis	is brown-bread cream.
de thé	is tea cream; *de thé vert* is made with green tea.
de velours	is made of cream and white wine, with sugar and lemon.
de vierge	is made of cream with pounded almonds, flavoured with lemon or vanilla.
di lêche	is a custard poured over ratafias sprinkled with liqueur or brandy.
fouettée de fraises, or *Mousse aux fraises*	is whipped strawberries and cream; *de framboises* — whipped raspberries and cream.
frite au chocolat, *etc.*	is chocolate or other cream, cut in pieces, breadcrumbed and fried.

Crème

glacée à la Royale is a mould of layers of pink and white cream ice, with crystallized fruits and French plums.

glacée à la Vierge is made of whites of eggs, whipped cream and syrup, with liqueur or other flavouring, and iced.

glacée de Plombières is a vanilla cream ice, with pounded almonds and whipped cream. It is not iced in a mould, and is served with apricot jam.

glacée en mascarade is a mould of any kind of cream ice, covered with a meringue of whites of eggs and sugar, and browned.

Glaces au four are small pieces of cream ice, folded in paste and baked.

Lait caillé is junket; *à la Chantilly*, it is covered with whipped and flavoured cream.

Melon glacé en surprise is a pistachio cream ice with an orange water ice in the centre, iced in a melon-shaped mould. It can also be made with ginger or pineapple cream ice, and melon water ice in the centre.

Meringue à la Parisienne is a pile of rings of meringue preparation, piped with currant jelly in stripes, the centre filled with cream and garnished with strawberries.

Meringues

à la Chantilly are meringues filled with whipped and flavoured cream.

à la crème glacée are filled with iced cream.

à l'Italienne have chopped almonds and candied orange flowers added to the meringue mixture, and are filled with a cream flavoured with orange flowers.

à la noix de coco are cocoanut meringues, made with desiccated cocoanut, and filled with cream.

Meringues

au chocolat are filled with chocolate cream.

aux amandes are almond meringues, made with chopped or shred almonds, and are filled with almond or praline cream.

aux champignons are made in the shape of mushrooms, the brown underpart imitated with chocolate. These are often called *Mousserons chocolat.*

aux fraises are filled with whipped strawberries and cream.

aux pistaches are sprinkled with chopped pistachio nuts, and filled with pistachio cream.

Moscovite is a cream ice, or ice pudding, made with the addition of gelatine. It is ice-cold, but not actually frozen.

à la Châteaubriand is made of a vanilla custard, with whipped cream and strips of preserved fruits.

à la D'Orléans is made of an almond custard and whipped cream, with layers of crushed macaroons, and of glacé fruits and candied peel soaked in kirsch, and is served with a syrup flavoured with kirsch and coloured pink.

à la Russe is made of custard and cream with chopped pistachio nuts, flavoured with kümmel and maraschino, and coloured green; served with an iced whip sauce with champagne.

panaché is made in layers of creams of contrasting colours.

Mousse

à la Fife is made of a rich strawberry ice soufflé mixture, covered with an iced cream sauce coloured green and flavoured with maraschino and rum; it is iced in a mould.

Mousse

à la Kaisir is a cream ice soufflé with powdered praline and shred candied peel, flavoured with liqueur, and iced in a mould. Praline is chopped almonds browned in melted sugar.

à la Marie-Anne is a mould of alternate layers of coffee ice soufflé with powdered praline, and of pineapple ice with dried cherries.

à la Princesse is a mould of cream ice soufflé with whipped cream and marrons glacés, flavoured with maraschino.

au caramel is a mould of cream ice soufflé with caramel, flavoured with cognac.

Parfait

à la Bisque is a mould of frothy whipped cream ice with powdered macaroons, flavoured with madeira or sherry.

à la Japonaise is made of brown breadcrumbs, with whipped cream and powdered praline, flavoured with maraschino and iced.

à la Turque is a whipped coffee cream ice flavoured with cognac.

au chocolat is a mould of a whipped cream ice, flavoured with chocolate.

aux cerises is a cherry whipped cream ice with maraschino, served with a compote of cherries.

Petites croquantes are small pieces of nougat; *à la Duchesse*, they are served with whipped cream and garnished with dried fruit.

Petits nougats à la crème are small cases of nougat filled with cream; *à la Chantilly*, with Chantilly cream.

FRITTERS

Beignets

à l'Allemande are small round sandwiches of brioche paste and preserve, fried.

à la bonne femme are small fried balls of a light batter.

à la Chantilly are made of a batter of flour, eggs, cream cheese, sugar and wine.

à la crème are custard fritters.

à l'Espagnole are small pieces of crumb of French roll soaked in flavoured cream and fried.

à l'Indienne are made of flour and eggs, fried in spoonfuls and served with jam.

à la Noël are little rounds of plum pudding, dipped in batter flavoured with brandy, and fried; served with a brandy sauce.

à la Portugaise are balls of a paste of rice, milk, sugar and eggs, with marmalade in the centre; breadcrumbed and fried.

à la Princesse are round pieces of Baba or Savarin paste, dipped in flavoured cream, then in batter, and fried; served with apricot sauce.

à la Prussienne are small round sandwiches of puff paste, with apple marmalade, fried.

à la Romaine are round pieces of a paste of crushed macaroons with eggs and chopped citron, breadcrumbed and fried, and served with apricot sauce.

à la Saint-Denys are cherries stuck on strips of angelica, dipped in batter and fried.

au riz are round or oval pieces of a paste of ground rice with milk, eggs, etc., breadcrumbed and fried.

aux confitures are small sandwiches of cake and jam, dipped in batter with wine, and fried.

Beignets

d'abricots à la Chartres	are apricot fritters.
d'abricots à l'eau de vie	are sandwiches of bread dipped in brandy, and half apricots, fried in batter.
d'ananas	are pineapple fritters.
de brugnons	are nectarine fritters.
de Cintra	are thin round slices of cake soaked in flavoured cream, floured and fried.
de fleurs de sureau	are fritters of sprigs of elder flowers.
de fraises à la Dauphine	are strawberry fritters.
de groseilles à la Dauphine	are currant fritters.
d'oranges	are orange fritters.
de pêches à la royale	are peach fritters.
de pêches au vin du Rhin	are half peaches soaked in Rhine wine, and fried; served in a syrup of the wine with the kernels.
de poires	are pear fritters.
de pommes à la Bavarie	are apples soaked in brandy, floured and fried.
de pommes à la d'Orléans	are apple fritters.
de pommes en surprise	are apples peeled and cored with the stalks left on, soaked in brandy, filled with apricot jam, dipped in batter and fried.

Beignets soufflés

à la vanille	are small fried balls of choux paste flavoured with vanilla; *aux fleurs d'oranger*, they are flavoured with orange-flower water.
à la crème	are served with cream; *au chocolat*, with chocolate sauce; *aux confitures*, with preserve.

Crêpes	are pancakes. They are also called *Pannequets.*

Crêpes

à la Bengale are rice pancakes folded over preserve.

à la Française are fried and folded over preserve, or baked and served in a pile, with layers of the preserve between them.

à la Mancelle are spread with a purée of chestnuts flavoured with maraschino, and rolled.

à la Royale are made with the addition of crushed macaroons and candied orange flowers; they are spread with chocolate or other rich cream, sprinkled with crushed macaroons, piled one on the other, and the whole covered with a meringue of whites of eggs and sugar, and browned.

au riz are made of rice with sugar, cream, eggs, etc.

aux confitures are spread with preserve and rolled.

JELLIES

Gelée

à l'ananas is a pineapple jelly, with pieces of pineapple in it.

à la Bacchante is made with the juice of green grapes and champagne, and is coloured green.

à la Belle-Alliance is a maraschino jelly with layers of strawberries and of slices of bananas.

à la Chartreuse is flavoured with Chartreuse.

à la Danoise is made with claret and raspberry juice, flavoured with brandy.

à la Duchesse is flavoured with liqueur, and decorated with shreds of pistachios and cocoanut, etc.

Gelée

à la Française	is composed of layers of a plain jelly with gold and silver leaf, and of a green jelly flavoured with Chartreuse.
à la macédoine de fruits	has layers of mixed fruits in a jelly flavoured with maraschino or other liqueur.
à la Russe	is a mould of jelly whisked to a froth.
au curaçao, *au marasquin*, and *au noyau*	are flavoured with curaçao, maraschino and noyau.
au jus de grenades	is pomegranate jelly.
au madère	is wine jelly, made with Madeira or sherry.
au kirsch, and *au ponche*	are respectively flavoured with Kirsch and with punch.
au rhum	is flavoured with rum.
aux violettes	is made of an infusion of fresh violets in syrup. Jellies of fresh flowers are also made of roses, pinks, jonquils, etc.
de cassis	is black currant jelly ; *à la crème* it is served with whipped cream
de cerises	is cherry jelly.
de citron	is lemon jelly.
de coings	is quince jelly.
de Dantzic aux fraises	is flavoured with cherry brandy, and has whole strawberries in it.
de fraises	is jelly coloured red, with whole strawberries in it. If the jelly is flavoured with vanilla, it is called *Gelée de fraises à la vanille.*
de framboises	is raspberry jelly.
de marasquin aux abricots	is flavoured with maraschino, and has pieces of apricots in it.
de mûres	is mulberry jelly.
de mûres sauvages à la crème	is a mould of blackberry jelly with whipped cream in the centre.
de nèfles	is medlar jelly.

Gelée

de noyau aux fruits	is flavoured with noyau, and has pieces of apricots and strawberries, or other fruit, in it.
d'oranges	is orange jelly.
de pommes	is apple jelly.
de prunes	is plum jelly.
fouettée aux fruits	is whipped maraschino or other jelly, with pieces of apricots, cherries, strawberries, etc., in it.
mousseuse au cognac	is a mould of jelly whipped with brandy.
mousseuse aux oranges	is orange jelly whisked to a froth.
panachée	is a mould of alternate layers of pink and white jelly.
Petites gelées à la Napolitaine	are creams of various colours set in little moulds of jelly.

PUDDINGS

Bagatelle

à l'Espagnole	is composed of layers of sponge cake and preserve, soaked with wine and covered with meringue.
à la St. Martin	is made of plum pudding, cut in slices, soaked with wine, sprinkled with ratafias, and covered with custard or whipped cream.
à la Vénitienne	is made of a sponge cake, the centre cut out, filled with layers of mixed fruits in syrup, cake crumbs soaked in wine, and whipped cream coloured pink and green; the whole masked with apricot syrup, decorated with dried cherries, and whipped cream piled on the top.
aux confitures	is a trifle made of sponge cakes and wine with preserves.
aux fruits	is trifle made with fresh fruit.

Crêpe à l'Indienne is a flat cake of rice, browned on the top, and decorated with preserved ginger, cherries and pistachios.

Croquettes de riz are rice croquettes; *de crème de riz*—ground rice; *de semoule*—semolina; *de vermicelle*—vermicelli. They are generally served with a fruit sauce, or *au chocolat* with a chocolate custard.

Croustade de riz is a fancy mould of rice, the centre filled with custard.

Croûtes dorées, or *Pain perdu* are small shapes of bread or French roll, soaked in flavoured cream, dipped in beaten eggs and fried; served with a fruit or wine sauce.

Meringue d'oranges, etc. is a steamed breadcrumb pudding with oranges or other fruit, covered with meringue and browned.

Petits châteaux au vin are Castle puddings, served with wine sauce. They may also be served cold, the centres cut out, filled with preserve and cream, and decorated with little handles of angelica, as *Petites corbeilles de fantaisie*.

Petits Poudings

à l'Alexandra are little sponge cake and custard puddings, decorated with chopped almonds, cherries and angelica; served in an apricot sauce with brandy.

à la Florida are little light steamed puddings, garnished with dried cherries and served with a macédoine of fruit.

Plum Pouding is plum pudding. A Christmas pudding is called *Pouding de Noël*. Little round blocks of plum pudding, the centres cut out and filled with brandy butter, are called *Puits d'amours à la Noël*.

Pouding

à l'Adolphe is a strawberry custard with chocolate cream and sponge cake in the centre, set in a mould lined with jelly and decorated with pistachios and cocoanut.

à l'Alexandra is a steamed custard flavoured with vanilla. It may be served hot with a whip sauce, or cold with a macédoine of fruit.

à l'Allemande, or *à la Viennoise* is a steamed pudding of bread cut in dice, candied peel, raisins, caramel custard, and wine; served with whip sauce.

à l'Ambassadrice is a rich custard flavoured with Kirsch, set in a mould with layers of strawberries; served with a strawberry syrup flavoured with Kirsch.

à l'ambre is Amber pudding—a purée of apples or other fruit, with yolks of eggs, baked in a dish lined with paste, and covered with meringue.

à l'Antoinette is a cold custard pudding with layers of preserved cherries, served with a syrup flavoured with maraschino.

à l'ananas is pineapple pudding. Whip sauce with the pineapple syrup is served with it.

à l'Autrichienne is a rich raisin and marmalade pudding with brandy, boiled, and served with an orange brandy custard.

à la Baronne is a boiled pudding of suet, raisins, flour and milk.

à la Berkeley is a suet pudding flavoured with lemon, served with a rum custard.

à la Chancelière, or *de Cabinet* is Cabinet pudding. This is also iced and served as *Pouding glacé à la Chancelière.*

Pouding

à la Clarence is a sponge cake and custard pudding with brandy, steamed in a mould decorated with dried fruits or sweetmeats.

à la Cowley is a steamed pudding of mashed potatoes, almonds, sugar, eggs, etc.; it is served covered with whip sauce.

à la Crécy is carrot pudding—a boiled pudding of chopped carrots, mashed potatoes, suet, flour, raisins and candied peel.

à la crème is custard pudding.

à la crème de riz is a ground rice pudding.

à la Diplomate is a rich custard with dried fruits, set in a mould lined with jelly.

à la D'Orléans is a cold custard with crushed macaroons and chopped candied peel.

à la Duchesse is a boiled pudding of suet, breadcrumbs, ratafias, candied peel and eggs, served with a sauce made of raspberry jam with liqueur.

à l'Espagnole is a sponge cake and custard pudding steamed in a mould lined with French plums.

à la Française is a breadcrumb pudding, covered with jam, and then with a whip of whites of eggs and jam.

à la Genevoise is a baked apple and rice pudding.

à la Gitana consists of layers of bread and jam, with yolks of eggs and brandy, baked in a mould.

à l'Impériale is a steamed pudding in suet crust, with layers of apricot jam, prunes or French plums, honey, and suet paste; served with a sweet sauce.

à l'Impératrice has layers of rice and jam, with custard, baked in a dish lined with paste.

Pouding

à l'Indienne is a sponge cake and custard pudding with ginger and slices of preserved ginger, and a ginger and brandy sauce.

à l'Italienne is a macaroni and marmalade pudding.

à la Jamaïque is a steamed ginger soufflé with preserved ginger cut in dice, served in a lemon sauce with ginger syrup and rum.

à la Jubilé is a steamed breadcrumb and jam pudding, served with wine sauce. Made with raspberry or strawberry jam, it is sometimes called *Savarin à la Nelson.*

à la Kaisir is a rich almond custard steamed in a mould decorated with citron, etc.

à la Kirsch is a light steamed pudding with dried cherries, served with a whip sauce made with cherry brandy or Kirsch.

à la Londonderry is a light cake in slices, with apricot iam between, soaked with liqueur-flavoured custard and steamed; sprinkled with chopped almonds, and served in an apricot sauce with brandy.

à la Louise is a steamed pudding of cake and custard, with dried cherries, decorated with whipped cream coloured pink, and chopped pistachios and cocoanut.

à la marmelade is marmalade pudding served with marmalade sauce.

à la Metropole is composed of layers of sponge cake, jam and custard, baked in a dish lined with paste, and covered with meringue.

à la Mousseline is a very light steamed pudding of lemon, sugar, butter and eggs, served with a sweet or whip sauce.

Pouding

à la Nesselrode is an iced pudding, made of a rich custard, with a glacé fruit, flavoured with liqueur. It is often made with chestnut cream.

à la Newcastle is a bread and custard pudding steamed in a mould lined with dried cherries.

à la Norvégienne is a mould of sago and fruit purée.

à la Portland is a rich boiled pudding of brown breadcrumbs, suet, chopped apples, ginger and dried fruits; served with a brandy whip sauce.

à la Princesse is an almond custard pudding with sponge cake, steamed in a mould decorated with dried cherries and sultanas, and served with a compote of fruit, or a rich custard.

à la Reine Marguerite is a rich custard with raisins, citron and preserved ginger.

à la St. Georges is a steamed pudding of biscuit crumbs, suet, butter, sugar and eggs, with dried apricots, flavoured with liqueur, decorated with dried cherries, and served with apricot sauce.

à la St. Martin is a boiled pudding of mincemeat with rice and eggs, served with burnt brandy sauce.

à la Saxe Gotha is a light breadcrumb pudding flavoured with almonds, baked over stewed fruit.

à la Saxonne is a steamed brown breadcrumb pudding with almonds and dried fruits.

à la Snowdon is a boiled pudding of suet, breadcrumbs, brown sugar and marmalade.

Pouding

à la Turque is a coffee custard, steamed in a pipe mould lined with crushed ratafias, glazed with apricot jam, and served with dried cherries in the centre, and apricot sauce.

à la vanille is a light steamed pudding flavoured with vanilla.

à la Vénitienne is a cold custard and sponge cake pudding with layers of preserved fruits, set in a mould lined with jelly and decorated with fruit.

à la Victoria is a steamed pudding of flour, bread-crumbs, dried cherries, candied peel, cream, eggs and brandy; served with whip sauce. Another pudding of the same name is vanilla custard, served with a compote of fruit in syrup.

à la Wellington is composed of rolled pancakes set upright round a mould, the centre filled with a lemon custard; it is steamed, and served with a compote of fruit.

au bien-venu is a steamed pudding of suet, bread-crumbs, chopped almonds and candied peel, sugar, eggs and milk.

au biscuit de Savoie is a sponge cake with brandy, steamed in a mould with custard and dried cherries.

au caramel is a custard pudding steamed in a mould lined with burnt sugar. It is usually served cold, with burnt sugar sauce, or with burnt brandy and sugar.

au chocolat is chocolate pudding. It may be steamed or baked.

au citron is lemon pudding.

au gingembre is ginger pudding.

au macaroni is macaroni pudding.

Pouding

au miel is a boiled pudding of damsons or cherries, with breadcrumbs, butter, eggs and honey.

au pain is bread-and-butter pudding. Another bread pudding is made of breadcrumbs, with milk, eggs, sugar and lemon peel.

au pain bis is brown-bread pudding.

au Paradis is a steamed breadcrumb and apple pudding with brandy.

au riz is rice pudding; *au sagou*—sago; *à la semoule*—semolina; *au tapioca*—tapioca; *au vermicelle*—vermicelli. These puddings when steamed are often called *Gâteau* instead of *Pouding*. *À la Française*, they are served with a fruit sauce.

aux abricots is made of breadcrumbs, cream, sugar, yolks of eggs and apricots, baked in a mould lined with paste.

aux amandes is almond pudding.

aux figues is fig pudding—a boiled mould of dried figs, suet, milk, eggs and breadcrumbs. *Aux dattes*, is made in the same way with dates; *aux raisins*, with raisins.

aux groseilles is made of a purée of gooseberries, with breadcrumbs and eggs, baked in a mould lined with paste.

aux marrons is a steamed pudding of pounded chestnuts with butter, milk, eggs and sugar. It is served with apricot syrup or jam.

aux noix de coco is cocoanut pudding.

aux oranges is an orange pudding, baked or boiled.

Pouding

aux pommes is an apple pudding of alternate layers of breadcrumbs and stewed apples. It can be baked or steamed. With the addition of powdered ginger and spice it is called *Pouding de pommes au gingembre;* with ginger syrup and pieces of preserved ginger, it is *à l'Indienne;* or with almonds and currants, *à la Suisse.*

aux sultanes is a light steamed pudding with sultana raisins.

Bakewell is a batter of eggs, butter and sugar, flavoured with lemon or pounded almonds, over apricot or other jam, baked in a dish lined with paste.

de Mocha is a steamed mould of sponge cake in crumbs, butter, sugar, eggs and coffee, served with a coffee custard sauce.

de neige is a breadcrumb and jam pudding, covered with whipped whites of eggs.

glacé à l'Américaine is a border mould of damson water-ice, with a walnut cream ice piled in the centre, and an iced custard sauce flavoured with rum.

glacé à la Carême is an iced pudding made of a purée of apples with cream, chopped almonds and citron, raisins and cherries, flavoured with curaçao and maraschino.

glacé à l'Éloïse is a mould lined with whipped cream, and filled with custard and stewed cherries; iced, and served with custard over it.

Pouding

glacé à la Favorite is an iced pudding made of a custard of eggs and cream, with maraschino, crushed ratafias, powdered praline, and crystallized fruits. It is served with a hot champagne sauce coloured pink.

glacé à la Noël is a chocolate cream, with chopped almonds, raisins, currants and candied peel; iced in a pudding mould, and served with a sprig of holly stuck in the middle, and a sauce of burning brandy.

glace à la Parisienne is an almond cream, iced, and served with a compote of apricots flavoured with noyau.

glace à la Portugaise is a rice cream flavoured with strawberry juice or syrup, iced, and served with a strawberry cream sauce.

glacé Prince de Galles is a strawberry cream, iced, and served with a macédoine of fruit in syrup flavoured with liqueur.

panaché au chocolat is a steamed pudding of layers of a chocolate cake, and of a plain light cake, with custard; served with a fruit sauce.

soufflé is a very light steamed pudding; it is served with wine or marmalade sauce, or with a syrup of fruit. Served with stewed fruit, it is *aux fruits.*

Quenelles à la crème are small quenelles of a paste of flour, cream, eggs, sugar and flavouring. They are also made *à la semoule,* with semolina.

Riz

à l'Impératrice is a rice cream served with a compote of fruit.

Riz

à la Parisienne	is a rice cream set in a mould lined with jelly, and decorated with angelica and dried cherries, served with a compote of fruit in the centre covered with whipped cream.
meringué	is rice dressed with cream, sugar and whipped whites of eggs, sprinkled with sugar, and baked.

SOUFFLÉS

Soufflé

à la crème	is a soufflé made with the addition of whipped cream. Baked in small paper cases, it is called *Biscuits soufflés à la crème.*
à la vanille	is a soufflé flavoured with vanilla.
au café	is flavoured with coffee; *au café vierge*, with green coffee.
au chocolat	is flavoured with chocolate.
au citron	is flavoured with lemon.
au gingembre	is flavoured with preserved ginger.
au marasquin	is flavoured with maraschino.
au pain bis	is made with brown breadcrumbs.
au riz	is a rice soufflé flavoured with lemon or vanilla; *au tapioca*, is made in the same way with tapioca.
aux abricots, etc.	is made with the addition of stewed apricots or other fruit.
aux amandes	is flavoured with pounded almonds.
aux confitures	is made with preserve.
aux fleurs d'oranger	is flavoured with candied orange flowers, or orange flower water.
aux macarons	is made with the addition of crushed macaroons.
de framboises à la Parisienne	is a raspberry soufflé with whole raspberries in it; an iced purée of raspberries is served with it.
frappé à la Marguerite	is an iced strawberry soufflé flavoured with maraschino, and has a layer of currant jelly on the top.

Soufflé

glacé à l'Alexandra is composed of a layer of apricot sorbet between two layers of chocolate cream ice, garnished with crystallized apricots.

glacé a la Napolitaine is an iced orange soufflé, flavoured with maraschino or other liqueur, and coloured pink, green and white; iced in layers of the different colours, the top sprinkled with crushed ratafias, and decorated with dried fruits.

glacé à la Princesse is an iced apricot soufflé flavoured with maraschino.

glacé à la St. Georges is a strawberry iced soufflé, with a maraschino ice piled on the top, garnished with strawberries.

glacé à la Vénus is alternate layers of iced soufflé flavoured with rum, and of ginger iced soufflé, garnished with preserved ginger.

glacé à la Victoria is a rich iced soufflé, flavoured with liqueur and coloured green, with a macédoine of fruit in the centre.

glacé à la Violette is made of crushed crystallized violets with custard and whipped cream, iced, and sprinkled with crystallized violets.

glacé au curaçao is an iced soufflé flavoured with curaçao; *au marasquin*, with maraschino.

glacé aux fraises is an iced strawberry soufflé. Iced soufflés may be made with any fruit, or flavoured with chocolate, coffee, etc., and are named accordingly. Iced in a mould instead of a soufflé dish, they are called *Mousses*, or in little cases, *Biscuits glacés*, *aux pêches*, etc. Other *Mousses* are given among the creams.

Soufflé
glacé panaché is composed of alternate layers of coffee and of strawberry iced soufflé; or of any other two ices of contrasting colours, that are suitable for combination.

Petits soufflés, or *Biscuits soufflés* are soufflés dressed in small paper cases.

Petits zéphyrs aux fruits are little fruit soufflés.

CHAPTER X

SAVOURY ENTREMETS

OF CHEESE

Aigrettes au Parmesan are made of a light cheese paste, fried in spoonfuls.

Ballettes de fromage are small balls of cheese paste, breadcrumbed and fried.

Beignets, or *Fritot*, *de fromage* are cheese fritters.

Biscuits au fromage are cheese biscuits.

Bonne-bouche à la Galloise, or *Crème de Galles* is Welsh rare-bit, or toasted cheese. Made with the addition of chopped gherkin, and served on pieces of buttered toast, with little rolls of fried bacon on the top it is *à l'Americaine*, or without the bacon, *à l'Irlandaise*.

Bouchées de fromage are very small patties of puff pastry with cheese, filled with small dice of cheese in cheese sauce. These are often called *Croustades à la Milanaise; à la Napolitaine*, little bits of macaroni are substituted for the dice of cheese.

Brioches au fromage are small cakes of brioche paste with grated Parmesan and dice of Gruyère cheese.

Canapés au fromage are dissolved Parmesan on round slices of fried bread.

Cannelons de fromage are little rolled wafers of cheese pastry. They may be filled with whipped cream.

Crème de fromage is a cheese cream or custard. It is usually served as *Petites crèmes.*

glacée is an iced cheese cream, served in little paper cases.

Crêpes de fromage are very small cheese pancakes.

Croûtes au fromage are composed of grated cheese with butter, breadcrumbs and yolks of eggs, spread on pieces of toast and browned.

Diablotins au Gruyère, or *au Parmesan* are little fried balls, the size of chocolate drops, of a light paste with grated Gruyère or Parmesan cheese.

Éclairs au Parmesan are made of choux paste with grated cheese, baked in finger-shaped pieces, and filled with savoury cream. They are sometimes called *Éclairs à la Palmerston.* Filled with anchovy cream, they are *Éclairs aux anchois.*

Fondue

à la Napolitaine is a cheese fondu with short pieces of macaroni in it, baked in a soufflé dish or paper case.

à la Savarin is composed of buttered eggs with cream and grated cheese, piled on croûtes of fried bread.

au Parmesan is a cheese fondu. It may be served in little cases.

Kluskis au fromage à la crème are little poached rolls of a paste of cream cheese, butter, eggs and breadcrumbs; served with black-butter sauce.

Mousse au fromage is a cheese soufflé mixture with whipped cream, steamed in a mould.

Pailles au Parmesan are cheese straws.

Pailles à la Sefton are made of puff paste with grated Parmesan.

Petites caisses de fromage are little cases filled with toasted cheese.

Petits choux au fromage	are fried balls of choux paste with cheese; *à la Vienne*, they are filled with a cheese custard.
Petits fleurs de fromage	are cheese tartlets.
Petits fromages aux anchois	are little creams of cheese with anchovy.
Petits pains de fromage	are little cakes of flour, butter and grated cheese.
Pyramides au Parmesan	are made of whipped cream with grated cheese piled on cheese biscuits. Covered with a savoury meringue they are called *Meringues de fromage.*
Quenelles de Parmesan	are cheese quenelles, served with a cheese sauce.
Ramequins	are made of milk, flour, eggs and grated Parmesan, baked in paper cases.
à la Genevoise	are made of grated cheese with cream, baked on slices of bread.
à la Raymond	are made with Gruyère cheese, and are baked in small lumps.
à la Sefton, or *au feuilletage*	are small shapes of puff pastry with grated cheese.
Ronds au Parmesan	are fried rings of a cheese batter.
Salade au fromage	is composed of beetroot and celery with a cheese Mayonnaise sauce, garnished with small salad and hard-boiled egg.
Soufflé au Parmesan	is a cheese soufflé. As *Petits soufflés*, it is served in small paper cases. Little steamed soufflés are sometimes called *Zéphyrs de fromage.*
Soufflé glacé au Parmesan	is an iced cheese soufflé.
Talmouses à la Saint-Denys	are biscuits of flour, cream curds, cheese, butter and eggs.

Talmouses, or *Tartlettes, à la Sefton* are tartlets of cheese pastry filled with a cheese custard.

Timbale à la Diable is a mould of layers of rice with grated Parmesan and custard, with alternately slices of ham and of Gruyère cheese between the layers of rice; it is baked or steamed, and served with white Indian sauce.

OF FISH

Anchois

à la Colmar are fillets of anchovies on croûtes of fried bread, garnished with anchovy cream, and yolk and white of hard-boiled egg.

à la St. Augustine are anchovy creams set in little moulds of aspic.

à la Soubise are anchovies laid on croûtes of fried bread thickly spread with soubise sauce with grated cheese, covered with the sauce and served very hot.

à la Toscane are devilled anchovies, served very hot on buttered croûtes, sprinkled with chopped olives.

farcis are boned, stuffed, dipped in batter and fried.

Allumettes d'anchois are strips of anchovies wrapped in paste and fried.

Canapés aux anchois are round slices of fried bread with chopped anchovies, capers, yolk and white of egg, arranged on them separately in quarters.

Crèmes aux anchois glacées are little moulds of iced anchovy cream. They may be served with a little ball of caviar on the top of each mould.

Croûtes aux anchois are croûtes spread with anchovy butter or paste. They may be garnished with chopped parsley and hard-boiled egg, or with fillets of anchovy. *À la Française*, they have a stuffed olive in the centre.

Diablotins à Cheval are fillets of anchovies, seasoned with cayenne and lemon juice, wrapped in slices of bacon, broiled, and served on toast.

Petits nids aux anchois are egg shapes of anchovy cream served in little nests of pastry, garnished with sprigs of parsley, etc.

Talmouses aux anchois are tartlets made of anchovy pastry, filled with cheese, or anchovy, cream.

Many of the savouries of cheese that have been enumerated are also made with anchovies, such as soufflés, creams, pancakes, fritters, straws, etc.

Crevettes

à la tartine, or *en surprise* are shrimps or prawns served in little rolled slices of brown bread and butter, garnished with small salad.

en mascarade are served on croûtes with Mayonnaise sauce, covered with aspic whipped to a froth.

Mousse aux crevettes. is made of whipped cream with pounded shrimps and aspic. It may be set in a mould, or iced.

Rissolettes à la Normande are very small rissoles of shrimps.

Harengs

à la Duchesse are creams of pounded herring, set in little moulds of aspic.

Croûtes à la Yarmouth are croûtes of fried bread spread with bloater paste.

Croûtes aux harengs are fillets of herrings on croûtes of fried bread.

Fritot aux harengs are little fillets of herring fried in batter.

Pailles à la Yarmouth are straws of pastry made with bloater paste.

Paupiettes à la Yarmouth are fillets of bloaters, stuffed, rolled and served on toast.

Soufflés à la Yarmouth are bloater soufflés.

Homard

à la Duc de York is lobster cut in dice in a sauce of purée of tomatoes with brown sauce, chutney, curry powder and aspic; served cold in little cases, garnished with whipped cream.

à la Tartare is cut in dice and dressed with Tartare sauce in cases of fried bread garnished with watercress.

Crème de homard glacée à la Diable is made of a purée of lobster with a rich curry sauce with anchovies, whipped cream and aspic, iced, and garnished with salad.

Croûtes de homard à la Suède are croûtes of fried bread spread with chopped lobster in Mayonnaise sauce, and whipped cream coloured with lobster butter piled on the top.

Huîtres

à la Saint-Patrice are oysters served raw on croûtes spread with bloater roe.

au caviar are served on thin slices of lemon spread with caviar, on croûtes of fried bread.

Anges à Cheval are oysters wrapped in little slices of bacon, broiled, and served on toast.

Laitances

à la Diable is devilled roe. It is served on toast.

à la Madras are small pieces of roe, wrapped in little slices of bacon with capers and chutney, and served on toast. Chicken livers are dressed in this way as *Foies de volaille à la Diable.*

Laitances

à la St. James is roe cut in dice, dressed with a white cheese sauce with mustard, tarragon vinegar and little dice of Gruyère cheese, in cases of cheese pastry, covered with whipped whites of eggs.

à la Sefton is dressed in a purée with anchovies, chopped gherkin and whipped cream, piled on croûtes of fried bread, and garnished with water-cress, or small salad.

Luxette

à l'Alexandria are little nest moulds of Luxette with cream and aspic, the centres filled with egg shapes made of hard-boiled yolk of egg with butter, garnished with salad and aspic.

à la Bengal is a cream of Luxette in little rolls of cheese pastry, garnished with whipped cream and chopped parsley.

Crème de luxette à la Normande is a mould, or little moulds, lined with aspic and then with a cream of Luxette, the centre filled with a ragôut of lobster, oysters and mushrooms.

Merluche fumée

à la Cingalèse is flaked dried haddock in a curry sauce, served in cases, garnished with shreds of gherkin and chutney.

Cassolettes aux Indes are small patties of rice filled with devilled dried haddock.

Croûtes de merluche à la Florence are croustades of fried bread filled with finely flaked haddock with white sauce, grated cheese and yolk of egg, flavoured with anchovy, covered with whipped whites of eggs and browned.

Friantines à la Madras are little fritters made of curried haddock. Any other fish may be used for these.

Fritot à la Russe are fritters made of a cream of haddock or any dried fish, fried in batter.

Sardines

à la Napolitaine are sardines laid on finger-shaped croûtes of fried bread spread with a thick tomato sauce with grated cheese, covered with the sauce, and served hot.

à la Suisse are fried in batter. They are sometimes called *en fritot.*

au Parmesan are laid on strips of buttered toast spread with grated Parmesan. Without the Parmesan, they are called *sur croûtes ;* sprinkled with chopped olives, they are *à la Toscane.*

au Diable are devilled.

en papillotes are boned, stuffed, and broiled in papers.

farcies are stuffed, and served on toast.

Bouchées à la Simla are sardines steeped in seasoned vinegar, pounded with cheese, and piled on croûtes, garnished with cress.

OF VEGETABLES

Champignons

à la Marseillaise are broiled mushrooms served on little cases of fried bread filled with a cream of foie gras.

à la Moscovite is a purée of mushrooms with cream and aspic, iced in a mould lined with tomato mayonnaise.

Biscuits à la Fermière are broiled mushrooms served on devilled biscuits.

Croûtes aux champignons are mushrooms served on buttered croûtes.

Gelées aux champignons are little mushroom jellies, garnished with anchovy butter and chopped olives.

Petites gelées aux fines herbes are little moulds of aspic with chopped mushrooms and herbs.

Marrons

à la Diable are roasted chestnuts, devilled, and served in little cases. Walnuts, almonds or raisins may be served in this way.

en mascarade are braised chestnuts, coated with a savoury forcemeat, and then half with grated ham and half with grated cheese; served in paper cases, a red and white one in each case.

Croquettes à la Mancelle are little croquettes made of chestnuts with white sauce and grated cheese.

Olives

à la Royale are stuffed olives set in little moulds of cheese custard.

à la Saint-Augustine are stuffed with foie gras and set in moulds of aspic.

au Parmesan are served on cheese croûtes or biscuits.

en aspic are set in a mould of aspic, garnished with hard-boiled egg, etc.

farcies are stuffed, and served on croûtes, or on little blocks of bread, garnished with small salad, etc.

Canapés, or *Croûtes, aux olives* are olives served on little croûtes of bread or cheese pastry, garnished with egg, anchovies or capers.

Soufflés piquants are little savoury soufflés with chopped olives and herbs. Highly seasoned with cayenne pepper, etc., they are called *Soufflés à la Diable.*

Pommes
en kari are curried apples.

Tomates
en mascarade are little moulds of rice, the centres filled with a purée of tomatoes; served with a cheese sauce.

Pailles à l'Américaine are straws of pastry made with tomato sauce.

Pompadours à la Portugaise are little rolls of cheese pastry filled with tomato cream.

VARIOUS

Biscuits
à la Diable are biscuits spread with cheese, mustard, cayenne, etc., and grilled.

à la Hiacinthe are minced mushrooms, foie gras and ham, with whipped cream, served on cheese biscuits.

à la Russe are biscuits spread with chopped parsley, hard-boiled egg and anchovies, and ornamented with the separate ingredients.

à la Sicilienne are cheese biscuits with fillets of anchovy laid crossways on them, served very hot, garnished with watercress.

à la Véronèse are spread with anchovy cream, covered with cheese custard, and sprinkled with chopped olives.

Caisses
à l'Algérienne are French plums stuffed with foie gras, or other rich forcemeat, served in little cases.

à la Florence are little cases filled with a purée of dried haddock covered with a savoury meringue.

à la Tunis are dates stuffed with forcemeat and served in cases.

Caisses

à la Westphalie are cases filled with a purée of ham, and garnished with slices of red and white radishes, and chopped parsley.

Canapés

à la Madras are tartlets of cheese pastry filled with curried eggs.

à la Norvégienne are little cases of cheese pastry, filled with a purée of Lax with white sauce and grated cheese.

à la Prince de Galles are very small rolls filled with chopped ham, anchovies, gherkins and truffles, with oil and vinegar; the tops covered with aspic or Mayonnaise sauce.

à Madame are tartlets of anchovy pastry filled with chopped potato in Mayonnaise sauce, garnished with fillets of anchovies, and aspic.

d'œufs are tartlets of cheese or anchovy pastry filled with buttered eggs.

Cornets

à la Maximilien are cornet shapes of cheese pastry filled with tomato Mayonnaise sauce with whipped cream and aspic, and little dice shapes of cucumber and of cheese.

à la Parisienne are cornets of cheese pastry, filled with an iced cream with aspic, dice of foie gras and chopped truffles.

à la Portugaise are made of cheese pastry, and are filled with a purée of tomatoes with aspic, whipped cream, grated cheese and chopped herbs.

à la Vénitienne are made of anchovy pastry, and are filled with a cheese cream with chopped olives.

Crèmes

à la Béatrice are little creams of cheese, bread-crumbed and fried.

à l'Égyptienne are savoury creams of three different sorts and colours, served in small Neapolitan ice cases, imitating Neapolitan ices. They are often iced.

à la Richelieu are little anchovy creams, bread-crumbed and fried, and served with a cheese sauce.

aux fines herbes are small moulds of savoury custard with chopped herbs.

glacées à la Boston are creams of tomato, iced, and served in little blocks of cucumber, from which the centres have been cut out.

glacées à la Tartare are made of Tartare sauce with whipped cream, iced, and served in little cases of cheese pastry.

Croustades

à la Bohémienne are cases of cheese pastry, filled with macédoine vegetables, with anchovies and Mayonnaise sauce.

à la Mancelle are cases of anchovy pastry filled with a savoury purée of chestnuts, and whipped cream with grated cheese piled on the top.

à la Versailles are little soufflés of anchovy in cases of anchovy pastry.

à la Windsor are cases of fried bread, filled with a purée of dried haddock and anchovies, covered with a cheese cream.

Croûtes

à l'Albert are croûtes of fried bread, spread with a mixture of buttered eggs with cheese, and sprinkled with chopped tongue.

Croûtes

à la Berne are croûtes spread with chopped olives, shallots and parsley, covered with chopped tongue, and have a hard-boiled yolk of egg seasoned with oil and vinegar on each. They are served hot.

à la Burlington are spread with minced chicken in Tartare sauce, covered with a slice of tomato, and garnished with cream of chicken, and a stuffed olive in the centre.

à la Campagne are garnished with anchovy purée in a rose design, sprinkled with chopped parsley.

à la Clarence have little rolls of fried bacon on them, stuffed with chopped ham, anchovy and mushrooms.

à la Clarisse are spread with shreds of ham and anchovy, covered with little slices of bacon, and are dipped in batter and fried.

à l'Écossaise is Scotch woodcock on toast.

à la Française are garnished with rings of anchovy, cheese and parsley butters, with caviar in the centre.

à l'Indienne are spread with a highly seasoned mixture of buttered eggs with chopped capers, anchovy, etc.

à l'Italienne have slices of beetroot on them and rings of white and yolk of hard-boiled egg, an olive in the centre, with an anchovy curled round it.

à la Jubilé have a purée of dried haddock piled on them, with an oyster in the centre covered with the purée.

à la Marie are spread with foie gras, garnished with dried cherries stuffed with foie gras, and decorated with whipped cream.

Croûtes

à la Marjorie are spread with a purée of dried haddock, and garnished with a hard-boiled egg.

à la Moscovite are spread with caviar, covered with Mayonnaise sauce.

à la Normande are spread with shrimp paste, and garnished with chopped olives.

à la Rosamonde are rolled fillets of anchovies on slices of tomato, garnished with hard-boiled yolk of egg.

à la Russe are spread with a cream of horse-radish, and sprinkled with chopped truffles.

à la Turque are garnished with a cream or butter of three different colours, such as anchovy butter, green butter, and egg butter, piled on them separately in little heaps, and divided by strips of hard-boiled white of egg.

à la Véronèse are anchovy toasts covered with cheese custard and sprinkled with chopped olives.

In addition to these, croûtes may be served *à l'écarlate*, with chopped or grated tongue; *à la moëlle* with marrow; *au jambon*, with ham; *aux champignons*, or *aux épinards*, with a purée of mushrooms or spinach; and may be garnished with yolk and white of egg, chopped celery, beetroot, parsley, etc. Cheese biscuits are often used for croûtes instead of fried bread.

Macaroni

à l'Italienne is macaroni dressed with grated Parmesan, gravy and melted butter.

à la Milanaise is dressed with a purée of tomatoes and grated cheese; garnished with croûtons.

à la Napolitaine, or *à la crème* is dressed with grated Parmesan, butter and cream.

à la Reine is dressed in a rich cream sauce with chopped truffles.

Macaroni

à la sauce tomates is dressed with cream and grated cheese, and covered with tomato sauce.

au gratin is dressed with grated cheese and white sauce, sprinkled with breadcrumbs, Parmesan and melted butter, and baked.

en timbale is a mould of macaroni dressed with butter and grated cheese.

Croquettes à la Milanaise are croquettes of macaroni with grated Parmesan, white sauce, etc.; breadcrumbed and fried. It can also be made into small rissoles or *rissolettes*.

Petites caisses à la Milanaise are cases filled with macaroni in a white cheese sauce.

Timbale de macaroni à la Florentine is a steamed mould of macaroni dressed with cream and anchovy sauce.

Riz

à la Diable is devilled rice.

à l'Espagnole is rice dressed with tomato sauce and grated cheese, and garnished with slices of ham.

à la Florentine is curried, sprinkled with grated Parmesan, and garnished with shrimps or prawns.

à la Génoise is cooked in stock with chopped ham and grated cheese, covered with tomato sauce, sprinkled with grated cheese and baked.

à l'Indienne is curried rice. It may be garnished with slices of hard-boiled eggs.

à la Milanaise is a mould of rice boiled in broth, with grated Parmesan, etc.

à la Mustapha is dressed with melted butter and chopped truffles.

à la Piémontaise is dry rice with potato pulp, grated Parmesan, etc., garnished with fillets of anchovies.

Riz

à la Polonaise is dressed with slices of fried onion, grated ham and cheese.

à la Turque is dressed with melted butter.

à la Victoria is cooked with broth, etc., and served with poached eggs and rolls of fried bacon.

au Parmesan is dressed in white sauce with grated cheese.

Ballotines de riz à l'Indienne are little balls of curried rice, breadcrumbed and fried. Dipped in batter and fried, they are called *Fritot de riz à l'Indienne.*

Rice is also dressed in many of the ways given for macaroni.

Sandwiches, or **Tartines**

à la Gréville are little sandwiches made with brown bread and butter, and pounded meat with capers and anchovies, and each one is masked, half with brown and half with white sauce.

à l'Impériale are made of brown bread and butter with a cream of bloater, and chopped celery and tarragon.

à la Jardinière are made of bread and butter with small salad and Mayonnaise sauce.

à la Mancelle are made with a purée of chestnuts.

à la Pompadour are made of brown bread with potted game or chicken, and are masked with several different coloured sauces—white, brown, and coloured with tomato and spinach.

à la Princesse are made in the same way, but are masked with Mayonnaise sauce and decorated with macédoine vegetables.

de caviar are made with caviar and thin slices of lemon.

A variety of sandwiches may also be made with cheese, anchovy, shrimps, eggs, cucumber, etc.

Spaghetti

à la Russe is Spaghetti macaroni dressed with chopped tomatoes and cheese sauce; garnished with shrimps or prawns.

à la Valetta is dressed in white sauce with chopped ham and mushrooms, and piled in the centre of a border mould of tomato cream.

fourré à la Borghèse is dressed with cheese, and has a ragoût of chicken livers and mushrooms in the centre, covered with the spaghetti.

Vermicelle

à la Carmélite is vermicelli dressed in a cheese sauce with oysters, and shreds of ham and of truffles, covered with a savoury meringue and browned.

à la Venise is a savoury cream of vermicelli with chopped ham, steamed in a mould and served with gravy.

au Parmesan is dressed with white sauce and grated cheese.

The preparations of macaroni, rice, vermicelli, etc., are specially suitable for luncheon dishes. When required for a savoury, they may be dressed in little cases.

CHAPTER XI

ICES, OR GLACES, AND SORBETS

At large dinners it is usually the custom to give the names of the ices—cream and water—on the menu; but they are often omitted from it, as they are served after the dessert has been put on the table, and therefore cannot be said to form part of the dinner.

Crème

au caramel	is cream ice with caramel, flavoured with vanilla.
aux avelines	is filbert cream ice.
aux fleurs d'oranger	is cream ice with infusion of orange flowers.
aux violettes	is cream ice with pounded fresh, or candied, violets.
de noix	is walnut cream ice.
de noisettes	is nut cream ice.
de pain bis	is brown bread cream ice.
de praline	is cream ice with powdered praline.
de ratafias	is ratafia cream ice.
de thé	is tea cream ice; *de thé vert* is made with green tea.
de vanille	is vanilla cream ice.

The following can be cream or water ices—

Crème, or **eau,**

d'abricots,	apricot cream or water ice.
d'amandes,	almond cream or water ice.
d'ananas,	pineapple cream or water ice.
de bananes,	banana cream or water ice.

Crème, or **eau**,

de café,	coffee cream or water ice.
de canneberges,	cranberry cream or water ice.
de cassis,	black currant cream or water ice.
de cerises,	cherry cream or water ice.
de chocolat,	chocolate cream or water ice.
de citron,	lemon cream or water ice.
de fraises,	strawberry cream or water ice.
de framboises,	raspberry cream or water ice.
de framboises et groseilles,	raspberry and currant cream or water ice.
de gingembre,	ginger cream or water ice.
de groseilles,	currant cream or water ice.
de groseilles vertes,	green gooseberry cream or water ice.
de marrons,	chestnut cream or water ice.
de mille-fruits,	mixed fruit cream or water ice.
de mûres,	mulberry cream or water ice.
de mûres sauvages,	blackberry cream or water ice.
de noyau,	noyau cream or water ice.
d'oranges.	orange cream or water ice. If made of Chinese oranges, it is called *de Chinois;* if of Tangerine oranges, *de Tangerines*.
de pêches,	peach cream or water ice.
de pistaches,	pistachio nut cream or water ice.
de raisins,	grape cream or water ice. Muscat grape ice is called *de Muscat*.
de rhubarbe,	rhubarb cream or water ice.
de tutti-frutti,	maraschino cream or water ice, with pistachios and dried fruit cut in small pieces.
panachée,	ices of two or more different colours and flavourings.

In addition to these there are—

Eau

de canelle,	cinnamon water ice.
d'épine-vinette,	berberry water ice.
de grenade,	pomegranate water ice
de melon,	melon water ice.
de ponche,	punch water ice.

Fruits variés are ices made in the form and colour of a variety of fruits, one of which is served to each person.

Glaces Napolitaines are Neapolitan ices, served in paper cases.

SORBETS

Sorbets are half-frozen water ices with wine or liqueur. They are served in glasses either before or after the remove at a large dinner. They are sometimes called *Coupe*, instead of *Ponche* or *Sorbet*. *Granites* are made in the same way as *Sorbets*, but are frozen irregularly, giving a sort of granulated effect. They should properly have no alcohol in them, but are generally made now with the addition of liqueur.

Granite

à la Chinoise is an orange water ice with whipped whites of eggs and syrup, and glacé cherries, flavoured with curaçao, and garnished with candied orange flowers.

à la Martinique is an apricot water ice with whites of eggs and syrup, flavoured with noyau and garnished with pistachios.

à la République is made of a raspberry water ice, and is flavoured with maraschino and curaçao, and garnished with raspberries.

à la Turque is made with coffee.

Ponche

à la Cardinal is a Seville orange water ice with whipped whites of eggs and champagne, and is coloured red.

à la Norfolk is made of Seville oranges with brandy or rum.

à la Régence is made of lemons with champagne, and Martinique or Arrack.

Ponche

à la Romaine is Roman punch—a lemon water ice with whipped whites of eggs and rum.

à la Russe is made of lemons, with green tea and Kümmel.

Sorbet

à l'Américaine is an orange and lemon ice with champagne.

à l'ananas, aux fraises, aux pêches, etc. are made of pineapple, strawberries, peaches, or other fruits, with liqueur.

à la Cannes is made of tomatoes, apples and apricot jam, with preserved ginger, rum and noyau.

à l'Égyptienne is an orange and lemon ice, with whipped whites of eggs and cream, flavoured with liqueur, and garnished with shreds of orange peel and slices of bananas.

à la Grecque is an orange ice with maraschino and ginger brandy, and small pieces of ginger and preserved fruits.

à l'Impériale, the lower half of the glasses contains pineapple ice with rum, the upper half strawberry ice with champagne.

à la Mentone is a lemon ice, with a purée of apricots, bananas and Tangerine oranges, flavoured with rum and liqueur.

à la Metropole is an orange ice, with chopped angelica, dried cherries and baked almonds, flavoured with maraschino.

à la Norvégienne is flavoured with noyau, and coloured green, and is garnished with dried cherries and chopped pistachio nuts.

à la Provençale is a lemon water ice with whipped whites of eggs and shreds of candied fruit and almonds, flavoured with ginger and vanilla.

Sorbet

à la Saint-Charles	is a cherry water ice flavoured with cherry brandy.
à la Victoria	is flavoured with liqueur, and is coloured pink.
au champagne, au Kirsch, etc.	are lemon water ices made with champagne, Kirsch, or other liqueur.

CHAPTER XII

SAUCES AND GARNISHES

SAUCES

The following are the principal sauces and garnishes which are used in cookery. Many of them have been mentioned in the course of these pages, and as the names frequently convey no idea of their ingredients, a slight description of them is given.

The chief sauces are white, brown, and melted-butter. Many other sauces are made from these.

Allemande is white sauce thickened with yolks of eggs.

Anchois (Anchovy)—melted-butter sauce with anchovy essence.

Aubois—a sweet sauce of syrup and yolks of eggs with whipped cream.

Aurore—Allemande and tomato sauce, with chilli vinegar and spice.

Béarnaise—yolks of eggs, butter, French vinegar, chopped parsley and tarragon.

Béchamel—Velouté sauce with cream, flavoured with herbs. For a maigre sauce it is made without stock.

Beurre—melted-butter sauce.

Beurre noir—black-butter sauce of browned butter and vinegar. This sauce is usually served with skate or grilled mackerel.

Bigarade is made of Seville oranges with brown sauce.

Blonde—melted-butter sauce made with stock instead of water.

Bordelaise—brown sauce with claret, chopped parsley and shallots.

Bourgeoise—brown sauce with mustard, tarragon vinegar and chopped herbs.

Bourguignotte—brown sauce with red wine, onions, mushrooms and truffles.

Bretonne—brown sauce with purée of onions.

Câpres (Caper)—brown or white sauce, with capers.

Caramel—burnt sugar. It is sometimes made of burnt brandy and sugar.

Cardinal—white sauce coloured with lobster or crayfish butter.

Cazanova—Mayonnaise sauce with yolks of hard-boiled eggs, shred white of eggs and truffles.

Champignons (Mushroom)—brown or white sauce with purée of mushrooms.

Châteaubriand—brown sauce with Maître d'hôtel sauce.

Chaudfroid—a brown sauce with wine, or a white sauce and cream, with gelatine or aspic. Used for masking. It is also made with tomato sauce for red, and *verte*, for green chaud-froid.

Chauron—French vinegar, flavoured with herbs, with butter, yolks of eggs and tomato sauce.

Chevreuil—Poivrade sauce with red wine, currant jelly and orange juice.

Cornichons (Gherkin)—brown sauce with vinegar, and pickled gherkins cut in slices.

Court-bouillon—wine, or vinegar and water, butter, vegetables and herbs. This sauce is only used in cooking.

Crapaudine—brown sauce with fried breadcrumbs, chopped parsley and lemon juice.

Crème—melted-butter sauce with yolks of eggs and cream.

Crevettes (Shrimp)—Cardinal sauce with anchovy and shrimps.

Cumberland—brown sauce with claret, port wine, currant jelly and sultanas.

Czarina—brown sauce with sultanas, chopped gherkins and capers.

Diable (Devil sauce)—a highly seasoned brown sauce with tomato sauce and vinegar.

Diplomate—Béchamel sauce with crayfish or lobster butter.

Duchesse—white sauce with chopped mushrooms and tongue.

D'Uxelles—white sauce with chopped ham, mushrooms and herbs.

Espagnole—brown sauce with wine, flavoured with ham and with herbs.

Estragon (Tarragon)—white sauce with tarragon vinegar and chopped tarragon.

Fenouil (Fennel)—melted-butter sauce with chopped fennel.

Financière—brown sauce with wine, mushrooms and truffles.

Fines-herbes—brown sauce with chopped mushrooms, shallots and parsley.

Fouettée—sweet whip sauce of yolks of eggs, sugar and wine.

Fumet de gibier—a brown game sauce with wine.

Genevoise—brown sauce with wine, anchovy and chopped parsley. This sauce is generally used for freshwater fish.

Groseilles vertes—a purée of green gooseberries with butter and breadcrumbs. For mackerel.

Hollandaise—yolks of eggs and butter with tarragon and chilli vinegar.

Homard (Lobster)—melted-butter sauce, with lobster spawn and the flesh in small pieces.

Hubert—a game sauce with wine and chopped truffles. Stewed prunes or glacé cherries are often added to it.

Huîtres (Oyster)—oysters in white or brown sauce.

Indienne—brown sauce with tomato sauce, curry paste and anchovy. White Indian sauce is made of Béchamel sauce with curry powder.

Irlandaise—green Mayonnaise sauce with whipped cream and tarragon vinegar, and vegetables cut in shreds.

Italienne—brown or white sauce with wine, chopped shallots, mushrooms and parsley.

Jambon (Ham)—brown sauce with shred ham, butter and chopped shallots.

Jolie fille (Fair maid's)—white chicken sauce with cream, hard-boiled yolks of eggs and bread-crumbs.

Kari—curry sauce.

Lyonnaise—tomato sauce with Portugal onions and chopped parsley.

Madère—brown sauce with Madeira or sherry. It is also a sweet sauce of yolks of eggs, sugar and wine.

Maître d'hôtel—Béchamel sauce with chopped parsley. It is also made without stock.

Malaga (Port wine)—brown sauce with chopped shallots and port wine.

Maltaise—white sauce with wine, chopped mushrooms and herbs, and shreds of orange peel.

Marinade—vinegar and water with onions, carrots and herbs.

Marrons (Chestnut)—chestnut flour with brown stock. White chestnut sauce is made of the flour with broth and milk.

Matelote—brown sauce with wine, young onions and mushrooms. White Matelote sauce is a white sauce with oysters, mushrooms and herbs.

Maximilien—Tartare sauce with tomato sauce and chopped tarragon.

Mayonnaise—a cold sauce of yolks of eggs, oil and vinegar. Whipped cream is added for white Mayonnaise, tomato purée for red, and pounded herbs for green.

Milanaise—grated Parmesan in white sauce with cream, or in brown sauce with mustard.

Mirabeau—brown sauce and tarragon vinegar, with butter and chopped herbs.

Mirepoix—broth and wine with bacon, chopped vegetables and herbs.

Moules (Mussel)—a white sauce with anchovy and mussels.

Mousquetaire—oil and tarragon vinegar, with mustard, shallot and parsley.

Mousseline—Mayonnaise sauce, whipped aspic and cream. It is also a sweet sauce of whipped eggs and liqueur.

Moutarde (Mustard)—melted-butter sauce with mustard and chilli vinegar. For herrings.

Napier—a white fish sauce with mussels.

Naples—a white Soubise sauce with cheese and chopped truffles.

Napolitaine—brown sauce with port wine, ham, horseradish, shallots and currant jelly.

Norvégienne—Mayonnaise sauce with cream, pounded anchovies, chopped capers, olives and herbs; coloured green.

Œufs (Egg)—melted-butter sauce with hard-boiled eggs cut in pieces. Served with haddock and salt cod.

Orange—brown sauce with orange juice and shreds of orange peel.

Parisienne—a brown butter sauce with white wine and lemon juice, flavoured with herbs.

Pascaline—white sauce with yolks of eggs and lemon juice, chopped parsley and mushrooms.

Périgueux—brown sauce with wine, chopped ham, shallots and truffles.

Persil (Parsley)—melted-butter sauce with chopped parsley.

Piquante—Espagnole sauce with Poivrade sauce.

Poivrade—brown sauce with vinegar, chopped ham, shallots and parsley. White Poivrade is made of white sauce with vinegar, onions and spice.

Polonaise—yolks of eggs with butter and lemon juice.

Portugaise—a brown sauce with wine, chopped herbs and spice. Also a rich white sauce with orange juice and shreds of the peel.

Poulette—Allemande sauce with chopped parsley. This is also called *Blanquette.*

Provençale—brown sauce and white wine with chopped shallots, mushrooms and capers.

Raifort (Horseradish)—grated horseradish with cream, yolks of eggs and vinegar.

Ravigote—Maître d'hôtel sauce with tarragon and chilli vinegar.

Ravigote verte—white sauce with vinegar, coloured green with pounded herbs.

Réforme—brown sauce with wine, currant jelly and lemon juice.

Rémoulade—brown sauce with mushrooms, chopped shallots and parsley, mustard and vinegar. Cold Rémoulade is Mayonnaise sauce with chopped gherkins, shallots and capers.

Richelieu—a game sauce with wine and onions. It may be dark brown or white.

Robert—brown sauce with chopped onions, mustard and vinegar.

Russe—a white sauce with horseradish, vinegar, yolks of eggs and cream.

Saint-Ménehould—milk, butter and flour, with chopped parsley, mushrooms and herbs.

Salmis—a brown game sauce with wine, oil and mushrooms.

Sicilienne—a white sauce with lemon juice and shreds of lemon peel and tarragon.

Soubise—a purée of onions with cream.

Suédoise—Mayonnaise sauce with grated horseradish and cream. For a hot sauce white sauce with chilli vinegar is substituted for Mayonnaise.

Suprême—a white chicken sauce with wine and cream.

Tartare—Mayonnaise sauce with mustard and chopped herbs.

Thérèse—a rich brown sauce with chopped ham and olives.

Tomates (Tomato)—a purée of tomatoes with brown sauce.

Toscane—a cold sauce of a rich gravy with wine, orange juice and horseradish, coloured red, with slices of currant jelly and divisions of oranges.

Truffes (Truffle)—brown sauce with chopped truffles.

Velouté—white sauce, made of light stock thickened with butter and flour.

Vénitienne—white sauce with tarragon vinegar, chopped tarragon and mushrooms.

Verte—green sauce made of wine and stock with pounded herbs, yolks of eggs and lemon juice.

Victoria—brown sauce and Burgundy, with currant jelly, orange juice and spice. It is generally served with venison.

Viennoise—a white sauce with chopped ham and tarragon.

Villeroi—white sauce with cream and yolks of eggs, flavoured with mushrooms.

GARNISHES

Chipolata—small round sausages, pieces of bacon, mushrooms and chestnuts, with brown sauce.

Financière—cocks' combs, livers, quenelles, pieces of sweetbread and truffles, with brown sauce and wine.

Flamande—carrots, turnips, cabbages and other vegetables, with sausages.

Godard—pieces of sweetbread, quenelles and truffles, with brown sauce.

Italienne—minced sweetbreads, ham and mushrooms, with Financière sauce.

Jardinière—vegetables cut in shapes, in a light glaze.

Macédoine—vegetables cut in shapes, with brown or white sauce.

Mancelle—stewed chestnuts in a rich brown sauce with wine.

Milanaise—strips of macaroni, ham, chicken, truffles and mushrooms, in white sauce with grated Parmesan.

Montglas—minced chicken and truffles, with white or brown sauce.

Réforme—shred ham, carrots, truffles and whites of eggs.

Royale—minced chicken, sweetbreads, foie gras and mushrooms, with Béchamel sauce and lobster butter.

Toulouse—Financière garnish made with white instead of brown sauce. This is sometimes called a white Financière garnish.

Valenciennes—minced chicken, lobster, mushrooms and artichoke bottoms, with rice, and white sauce with curry powder.

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